BENGALURU, SUNDAY, MARCH 30, 2025 www.Bangaloremirror.com Happy Ugadi 20 Pages PRICE ₹4

Bangalore Mirror ON SUNDAY

TEMP Max 34 | Min 23 | Humidity 33% Partly cloudy sky Sensex 77,414 | Nifty 23,519 | Gold 88,910 | Silver 100,854 | Dollar 85.51

HOLIDAY NOTICE

Our offices and press will remain closed on Sunday on account of Ugadi festival. So you'll miss seeing us on **Monday, March 31.** Log on to **www.bangaloremirror.com** or follow **@BangaloreMirror** on X for all the news and updates

As heat rises, number of vehicles on road swell and congestion due to infra work becomes norm of the day, BM speaks to traffic officials to understand what keeps them going...

IN THE LINE OF DUTY

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As Bengaluru's temperature inches closer to 37 degrees Celsius, traffic personnel are bracing for yet another formidable battle — not just against mounting congestion on roads, but also the punishing heat that is set to grip the city over the coming days.

Weather forecasts predict temperatures to rise by 2 to 3 degrees above the usual, pushing daytime highs to 35-37 degrees Celsius..

Summer, stretching from March to May, has always been challenging for traffic management. However, this year is shaping up to be even tougher, with climate change amplifying heat levels and a staggering 1.19 crore vehicles plying the city's already crammed roads.

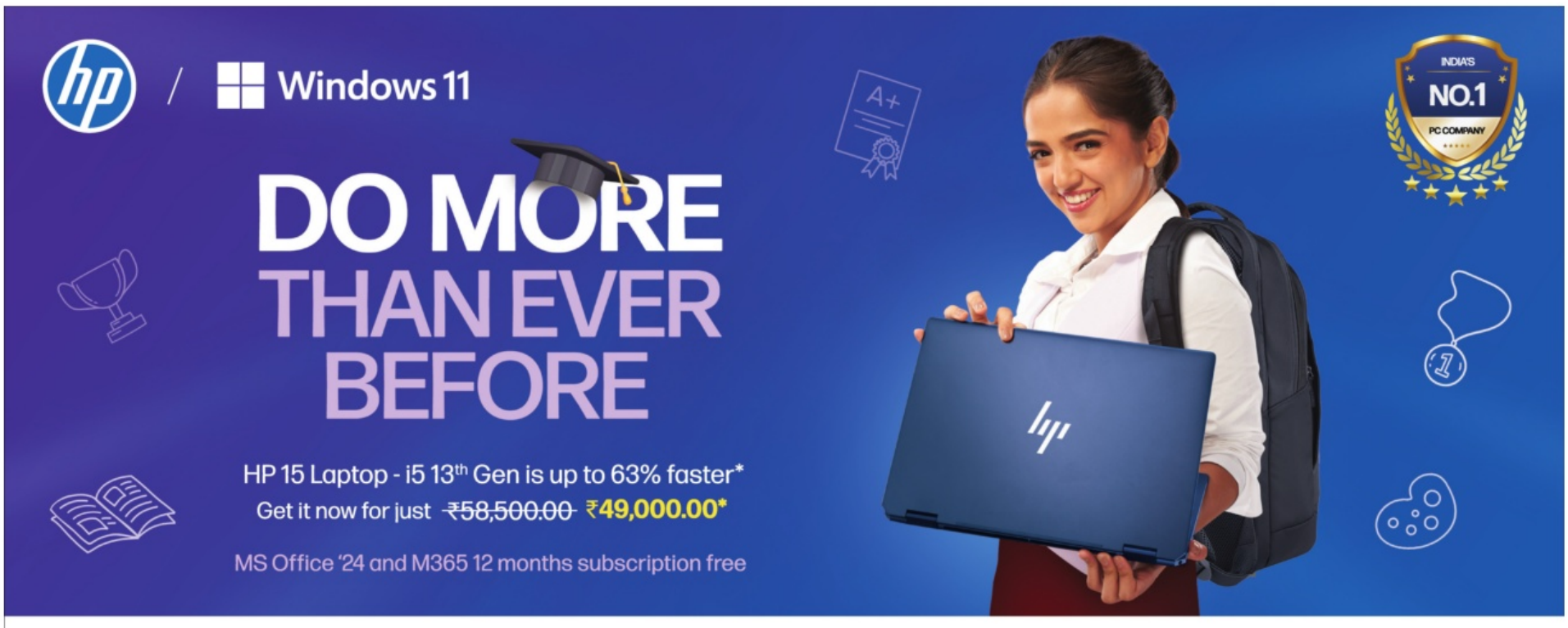
While commuters may grumble about crawling in air-conditioned vehicles, the plight of traffic personnel, standing for hours at major junctions under the blazing sun, is often overlooked.

CONTINUED ON PAGE 4 »

WASTE NOT

BWSSB seeks IISc expertise to certify treated sewage from apartment complexes for reuse

PAGE 4



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THINGS TO DO

01 Bar takeover

Smoke House Deli presents Down The Rabbit Hole, featuring Mumbai's Slink & Bardot for an evening of bold Flavors, inventive mixology, and immersive storytelling.
Where: The Drawing Room by Smoke House Deli; When: April 4, 7.00 pm onwards

02 Art exhibition

Experience multi-art showcase featuring works in various mediums by over 23 artists.
Where: Rangoli Metro Art Centre; When: March 28, 29, and 30

03 Dance magic

Join Kritagnata 2025, a national festival celebrating gratitude through dance, organised. The festival honours Matru (Mother), Pitru (Father), Acharya (Teacher), and Guru (Mentor) through artistic expression.
Where: Seva Sadan, Malleshwaram When: March 31

04 Women in cinema

Join a two-day celebration of women in cinema, featuring screenings and discussions at the National Gallery of Modern Art, in collaboration with Bangalore Film Society and Gamana.
Where: National Gallery of Modern Art When: April 4 & 5, 10.30 am to 6.00 pm

05 Bharatanatyam Tribute

Natanam Institute of Dance presents a special Bharatanatyam performance by Dr. Acharya Raksha and her disciples, honouring the 250th birth anniversary of the legendary Carnatic composer.**Where: Mahaganapathi Temple, Koramangala; When: March 30, 5.00 pm**

All major financial changes from April 1

New tax exemptions, banking fee updates and UPI security to impact taxpayers and businesses

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April 1 marks the start of the new financial year, introducing key policy changes affecting taxpayers, businesses, and digital transactions. From revised income tax slabs and higher exemptions to banking fee updates, GST revisions, and stricter UPI security, Bangalore Mirror breaks down the major financial changes for 2025-26 designed to simplify compliance, benefit taxpayers, and strengthen regulations.

Higher income tax exemption

To boost disposable income and drive spending, Finance Minister Nirmala Sitharaman revised income tax slabs in the Union Budget. The exemption limit, raised from ₹2.5 lakh to ₹5 lakh in 2019 and to ₹7 lakh in 2023, is now effectively set at ₹12.75 lakh. This major relief, effective from April 1, will exempt over one crore taxpayers from income tax, significantly easing the middle class's financial burden. However, even a slight income increases beyond ₹12 lakh triggers taxation. For example, earning just ₹1 above ₹12 lakh will result in taxes being levied from ₹4 lakh onwards at applicable slab rates.

Tax benefits for homeowners

Tax exemption for self-occupied properties has been expanded from one house to two, eliminating tax on notional rent. Additionally, the TDS exemption on rental income has been raised from ₹2.5 lakh to ₹6 lakh annually, benefiting landlords.

Relief for senior citizens

The TDS exemption on bank interest income has doubled for senior citizens from ₹50,000 to ₹1 lakh, while for general taxpayers, it has increased from ₹40,000 to ₹50,000, providing relief to small savers.

Stronger UPI security

BM breaks down the major financial changes for 2025-26 designed to simplify compliance, benefit taxpayers

The RBI has directed banks to deactivate UPI accounts linked to inactive mobile numbers to prevent fraud. UPI Lite users will also face stricter security protocols for wallet-to-bank transfers.

Credit card rewards & ATM fee changes

Starting April 1, several banks will reduce credit card reward points, though annual fees on select cards may be waived. From May 1, ATM withdrawals beyond the free limit will cost ₹2 per transaction, while balance inquiries will incur a ₹1 fee. Cash withdrawal charges will also increase from ₹17 to ₹19 per transaction.

GST reforms

The GST system will see improvements, including streamlined e-way bills, e-invoicing, multi-factor authentication, and return filing to simplify compliance and dispute resolution.

ATM charges to increase from May 1

ATM withdrawal fees will rise from May 1. Exceeding the free transaction limit will incur a charge of ₹2 per withdrawal. Additionally, non-financial transactions like balance inquiries will attract a ₹1 fee. The cash withdrawal charge per transaction will also increase from ₹17 to ₹19

FSSAI crackdown on unhygienic eateries

The Food Safety and Standards Authority of India (FSSAI) conducted a two-day statewide raid on March 12 and 13, uncovering severe hygiene violations in multiple hotels. Out of 479 inspected establishments, 174 were served notices, and fines totalling ₹62,000 were imposed for failing to meet food safety standards. Officials also collected food samples for laboratory testing, with results awaited. Bengaluru topped the list with 69 violations, particularly near bus and railway stations, followed by Haveri (58), Koppal (48), Mysuru (38), Belagavi (35), Bagalkot (34), and Hassan (24), where fair and festival stalls came under scrutiny.

Shocking violations raise public health concerns

During inspections, officials discovered rats and cockroaches in food preparation areas, poor pest control measures, and unhygienic kitchen conditions. Many hotels were caught using adulterated ingredients, improper food storage methods, and selling uncovered food. Alarmingly, over 20% of food items in Karnataka are suspected to be adulterated, according to food safety expert Dr Sanjeev Kulkarni. The FSSAI has urged consumers to report hygiene violations through its helpline 1800112100 or foscos@fssai.gov.in to help curb unsafe food practices. — BMB

Foreign language training in nursing colleges

To enhance global employment opportunities for nursing students in Karnataka, all nursing colleges will introduce foreign language training through dedicated language labs. Minister for Medical Education, Skill Development, and Livelihood, Dr Sharan Prakash Patil said, "There is a rising demand for trained nurses and healthcare professionals worldwide, and learning foreign languages will give them a competitive edge. Trained nurses and allied health science students could find job opportunities in Germany, Italy, Japan, and the UAE. These countries have already reached out to us, expressing their need for healthcare professionals proficient in their local languages. To prepare our students accordingly, we are taking the necessary steps." As part of the initiative, nursing students will have the option to learn German, Japanese, Italian, and English during their course period, equipping them for global career prospects.ces. — BMB

Empowering students with consumer rights awareness

The Consumer Rights Organisation, led by Navin Kawal, President of the Karnataka chapter, under the leadership of National President Naveen Sharma, conducted an awareness program for students of St Joseph's College of Law on March 27, 2025. The session, titled "Awareness on Consumer Rights," aimed to educate students on consumer protection laws in India.

Key speakers at the event included Chief Guest Dr Paul Newman, Professor at St Joseph's College and a member of the UN Human Rights Council; Sunanda Jayaseelan, media and communications expert; Navin Kawal; and Advocate DL Ransa Vasanthi of JVA Global Associates. Advocate Vasanthi conducted an interactive session highlighting essential aspects of consumer rights, including:

- Consumers can represent themselves in consumer courts without legal assistance.
- Consumer court decisions must be delivered within three months.
- Consumer court fees are lower than other legal proceedings.

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Treated sewage may soon build our future

BWSSB approaches IISc to certify treated sewage water for construction use; experts say Bengaluru's excess treated water can effectively bridge construction water gap

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The Bangalore Water Supply and Sewerage Board (BWSSB) has approached the Indian Institute of Science (IISc) to certify treated sewage water from the city's apartment complexes for use in the construction industry.

The utility approached the institute after the Confederation of Real Estate Developers' Associations of India (CREDAI), Karnataka, requested it. "We have initiated discussion with IISc to certify treated wastewater so it can be used for construction purposes. We have been in talks with CREDAI since last year to facilitate the use of treated water from decentralised STPs across the city for construction. While they have agreed to standards prescribed by IISc and Karnataka State Pollution Control Board, the demand is to get the water certified by the institute," said V Ram Prasath Manohar, Chairman, BWSSB.

In 2022, KSPCB, in association with IISc had conducted a feasibility study of using treated water in construction. The government, since then, has been trying to warm up construction companies to the idea of minimising the use of groundwater for construction.

Last year, it gave a nod to residential complexes in the city to sell a maximum of 50% of the treated water collected from their Sewage Treatment Plants (STPs). A notification was issued with detailed instructions, stating that apartment complexes can sell their excess water for purposes such as construction, horticulture, firefighting, mining, and recharging groundwater tables.

Bengaluru generates 2,000 MLD of wastewater daily, with 735 MLD untreated and 1,265 MLD treated in STPs

Regarding the quality of treated water, apartments were told to stick to standards prescribed by the Karnataka State Pollution Control Board (KSPCB). According to an estimate, the construction requirement of the city is a little over 500 MLD per day. While BWSSB can supply nearly 300 MLD, experts say the gap can be filled by residential complexes.

"Quality of treated water and cost of delivery of such water to construction sites are important aspects for the construction industry. CREDAI is ready to follow the parameters mentioned in the feasibility study by KSPCB and IISc. However, it is equally important to us that the treated water coming to construction sites is certified. The water is being treated by diverse sources, and this certification will help build trust in the industry," said Suresh Hari, secretary of CREDAI, Karnataka.

A study conducted in 2022 by the Ashoka Trust for Research in Ecology and Environment (ATREE) in Bengaluru had highlighted that almost 40 percent of the freshwater in the city is used for non-potable purposes and can easily be replaced by (unused) treated wastewater.

Researchers at ATREE had also calculated that while Bengaluru generates around 2,000 MLD of wastewater each day, 735 MLD goes untreated, and 1,265 MLD is treated in centralised and decentralised STPs. Most of the treated water doesn't get used and is discharged into stormwater channels. Experts say that the reclaimed water of very high quality can be used for construction purposes. Water of lower quality, still complying with the pollution control board's standards, can be used for greening public spaces.

> **"Apartments in the city, even today, are letting the majority of treated water down the drain, as there are no takers**
> – Satish M, BAF

"Apartments in the city, even today, are letting the majority of treated water down the drain, as there are no takers. We are hoping that BWSSB will soon come up with a solution so that the treated water can be put to use," said Satish Mallya, Vice President of the Bangalore Apartments Federation (BAF).

8-hour shifts, AI prove relief to traffic cops

CONTINUED FROM PAGE 1

"We are used to standing in traffic. It drains us physically but we have umbrellas, where all facilities are given. If there is dust, we will wear masks, but if we won't do our duty who else will do it? Our absence will cause a lot of chaos in road, so no matter what the situation is, we will do our duty," said a traffic official near Hebbal, one of the city's most notorious bottlenecks. Traffic officials explained that congestion, which has worsened post-pandemic with an increase in private vehicles, tends to become even more unmanageable during heatwaves, as tempers flare and road rage incidents rise.

However, traffic officials are taking it all in stride. At traffic junctions across the city, police already have umbrellas and booths to shield themselves from direct sunlight.

Water dispensers, first-aid kits, and oral rehydration solutions (ORS) have been made available to help officers stay hydrated and healthy. Many of them have adapted to the routine, carrying masks to protect themselves from the sun and dust.

Despite the physical exhaustion, the officials say, there is backing down. Officials say that while the job comes with its fair share of hardships, it is also a duty they take pride in. "We know that thousands of commuters rely on us every day. If we aren't at our posts, traffic jams would stretch endlessly, and emergency vehicles wouldn't be able to pass. That thought alone keeps us motivated," shared another officer from the Central Business District.

> **"We are used to standing in traffic. It drains us physically but we have umbrellas, where all facilities are given. If there is dust, we will wear masks, but if we won't do our duty who else will do it?**– Traffic official

In recent years, the Traffic Police force has attempted to ease the burden on its personnel by deploying rotating shifts, providing water bottles. "They now work in 8-hour shifts and have received proper training. Compared to earlier, their booths are much better equipped. Around five years ago, restored booths were set up with facilities like water, first aid kits, fans, and other essentials. So they can rest whenever needed," said South Division DCP (Traffic) Shiva Prakash Devaraju.

Traffic officials said they appreciated the eight-hour shifts. "Out of this, we typically handle heavy traffic for about 3 to 4 hours during peak times, after which it becomes more manageable. With AI cameras now helping detect violations, our work has also become a bit easier," said an official.

Adding to the stress, construction works related to metro expansion and road-widening projects have led to diversions and narrowed carriageways, leaving traffic officers to manage frustrated motorists and chaotic routes. Yet traffic officials manage to also have awareness initiatives regarding violations, accidents and keep giving out constant updates on slow-moving traffic on their social media channels too.

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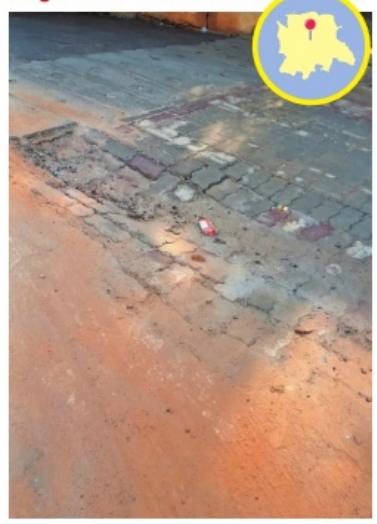
Road risk

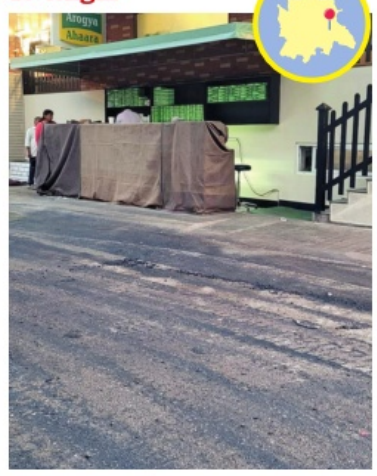
Jayamahal Extension



BWSSB's roadwork on 3rd Cross, 1st Main, Jayamahal Extension left a damaged stretch.

Sewage woes

JP Nagar



Sewage overflow near Arogya Ahaara in JP Nagar is spilling into the stormwater drain, creating a severe health hazard for residents and commuters.

Stagnant stench

Cubbon Park

Water stagnation near Cubbon Park's new drain is causing a foul smell, which is noticeable even to travellers passing by.

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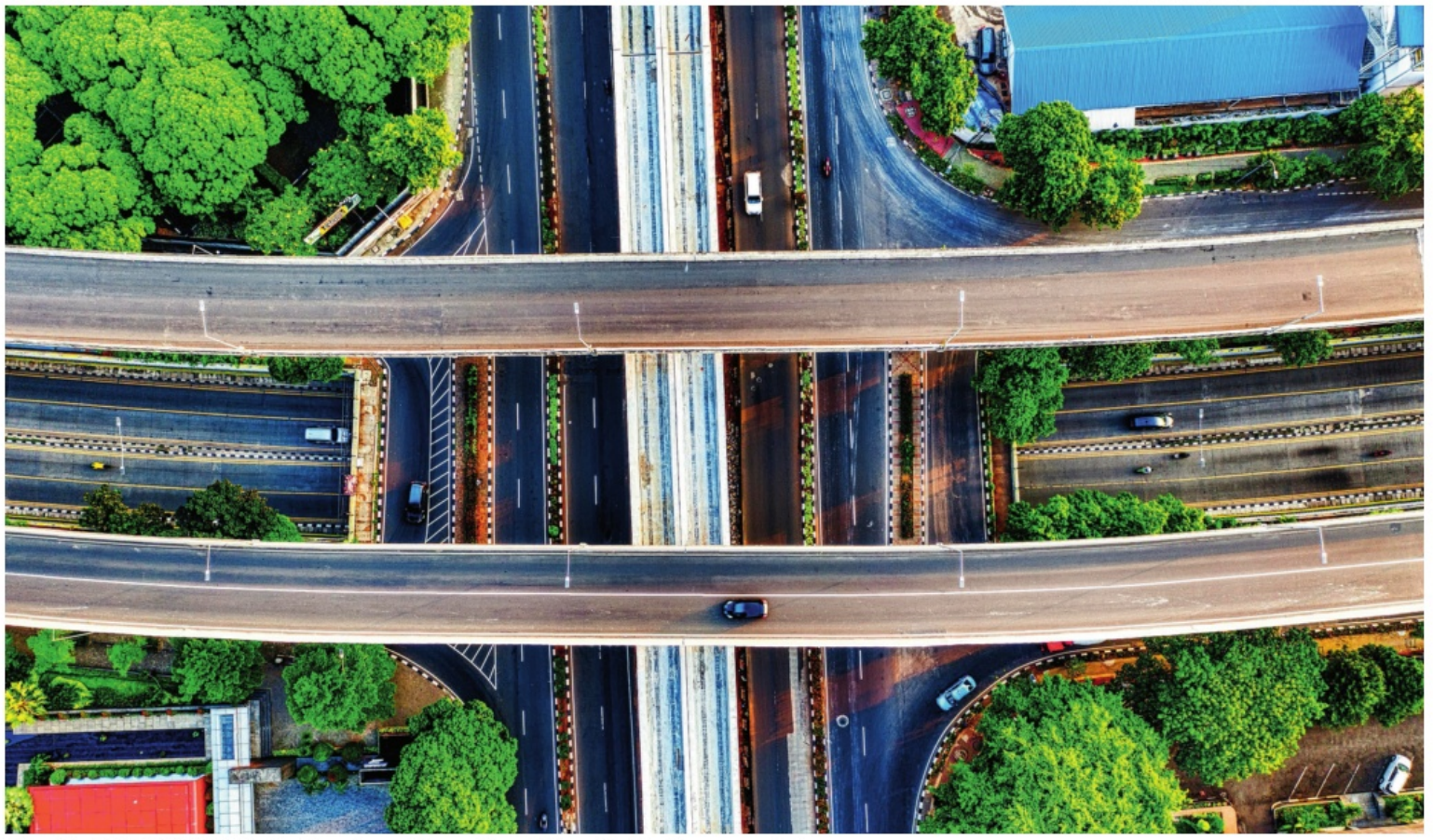
BBMP BUDGET 2025-26

Plans big on roads, white topping for seamless flow

BBMP's budget focuses on AI-driven tax reforms, tunnels, and metro-road integration; plans include waste management, digitisation, and pedestrian-friendly infrastructure



Starting 2025-26, Solid Waste Management user fee will be added to the property tax

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BBMP's budget proposes Rs 400 crore IT-BT corridor from Silk Board to KR Puram to improve infrastructure. Road widening using TDR is planned in congested areas like RT Nagar, Lingarajapuram, and Mahadevapura

Roadside parking is quite common in Bengaluru, which technically reduces the road width. To address this, BBMP (Bruhat Bengaluru Mahanagara Palike) will permit an increase in stilt parking height to 4.5 metres without adding it to the building's overall height calculation. This allows multi-level mechanical parking systems within premises, reducing on-street parking. These setups will be considered as single-car parking.

Presenting the budget for 2025-26, BBMP's Special Commissioner T Harish Kumar on Saturday said that BBMP has also introduced a Premium FAR (Floor Area Ratio) policy, expected to generate 2,000 crore in revenue. The Town Planning Department aims to collect 805 crore through building licenses. These measures aim to improve the city's infrastructure and mobility. Meanwhile, starting in 2025-26, a Solid Waste Management user fee will be collected with the property tax.

Urban vehicular tunnels and flyovers

BBMP has allocated 42,000 crore for urban vehicular tunnels to ease congestion. The first phase will cover NH-7 (Hebbal to Silk Board), followed by NH-4 (KR Puram to Mysore Road). These will be developed under BOT and HAM models, with 19,000 crore backed by government guarantees. Additionally, 13,200 crore has been earmarked for 110 km of urban flyovers to create signal-free corridors. Ashish Verma, Professor and Convenor of IISc's Sustainable Transportation Lab, criticised the BBMP budget for its "misplaced priorities and unscientific projects" in mobility. He noted that despite contributing to the Brand Bengaluru report, its recommendations were ignored. Instead, proposals like tunnels and flyovers will degrade the city's quality of life. He also pointed out the flawed comparison with Singapore's tunnel roads, emphasising that Bengaluru lacks the integrated policies that make such infrastructure sustainable.

Metro-road integration and white topping

The Double-Decker Flyover Project, worth 9,000 crore, will span 40 km, integrating metro and road infrastructure for better connectivity. Kumar said that BBMP will invest 6,000 crore for white topping major roads to improve durability and reduce pot holes. Another 3,000 crore will go towards 300 km of link roads along stormwater drains to enhance local connectivity and prevent flooding.

IT-BT corridor and road widening

For long, the tech heads have complained of poor infrastructure. To address this, the BBMP budget has proposed a 400 crore IT-BT corridor that will be developed along a 22.7 km stretch from Silk Board to KR Puram in collaboration with the Karnataka government and BMRCL. Road widening projects using TDR (Transferable Development Rights) will target congestion-prone areas like RT Nagar, Lingarajapuram, Pulakeshinagar, Yeshwanthpura, and Mahadevapura.

Solid waste management

BBMP has earmarked 187 crore under Swachh Bharat Mission Urban 2.0 to clear 97.82 lakh tonnes of legacy waste. A 300 MT per day Bio-CNG plant will be established in collaboration with GAIL, along with plans for Biomethanation plants. The action plan includes 75 crore for landfill development, 50 crore for fencing SWM properties, and 55 crore for decentralised waste processing.

City beautification

BBMP has proposed to enhance city aesthetics with 50 crore for decorative lighting, 25 crore for junction improvements, and 50 crore for a Skydeck project. Additionally, 40 crore has been allocated for the "Brand Bengaluru-Tech Bengaluru" initiative, which includes integrating various services into a unified BBMP-One-App, AI-Based Governance.

Pedestrian infrastructure

BBMP will implement AI-based systems for grievance redressal, trade licenses, and building approvals. To enhance pedestrian infrastructure, 1,000 km of footpaths will be constructed as part of road development projects. In healthcare, 54 AI-based refractometers will be deployed in schools for eye screening. The long-pending tree census will be completed to support conservation efforts, while parks and public spaces will be equipped with sports facilities for children.

3D modelling

BBMP plans to implement 3D modelling for commercial and high-rise buildings and expand the tax base using AI-enabled integrated systems. A GIS-based Property Information System, similar to the DISHAANK app, will be developed to help citizens access property details and prevent fraudulent real estate transactions.

AI-driven property tax identification

An AI-powered system will identify property tax defaulters by integrating data from BESCOM, Trade License, Building Plans, BWSSB, and E-Ashti-Property Tax. This will help BBMP track property usage and bring lakhs of untaxed properties under the tax net, adding 1,000 crore in annual revenue.

Digitisation of BBMP properties

A total of 6,819 BBMP properties have been identified, with 5,851 already assigned PID (Property Identification Number) numbers. The process for the remaining 968 properties is ongoing. Under Section 136(4) of the BBMP Act-2020, BBMP has begun a ROVERS-based survey, covering 60% of properties in RR Nagar Zone. The full survey is expected to be completed by 2025-26.

New advertisement policy

The BBMP Advertisement Bye-Law-2024, approved by the government, will regulate commercial and self-advertising within BBMP limits. From 2025, ad licenses will be issued via open auctions to maximise revenue. Unauthorised advertisements will face twice the auction rate penalty and criminal charges. The new policy aims to generate 750 crore in revenue this year.

Land acquisition

BBMP has allocated 100 crore for land acquisition to ensure smooth infrastructure project execution. Land identification and approvals will be digitised to streamline the process.

Digitisation of e-DRC/e-TDR market

A new system will facilitate the online exchange, sale, and purchase of e-DRCs (Development Rights Certificates) and e-TDRs (Transferable Development Rights). This transparent, trust-based platform will encourage public participation and revitalise the e-DRC/e-TDR market.

Four constables suspended for illegal detention

Four constables from Ramamurthy Nagar police station have been suspended for allegedly detaining a Kerala-origin man illegally for seven days without filing an FIR.

The incident has triggered a debate within police circles and among human rights activists, as suspicions grow over whether the constables have been made scapegoats for higher-ranking officers.

According to sources, the controversy intensified after it emerged that the inspector and sub-inspector of the station had directly questioned the detained man. Despite this, only the lower-rung staff have faced disciplinary action, raising eyebrows about the selective suspension.

The State Human Rights Commission (SHRC) had conducted a surprise raid on the police station following a tip-off about the illegal detention. The SHRC promptly directed senior police officials to take action against those responsible.

While DCP Devaraj of the East Division took swift action by suspending the four constables, no action has yet been initiated against the inspector or sub-inspector, who were reportedly aware of the detention.

Cops accused in bribe case

Kengeri Sub-Division ACP Basavaraj Teli and Nagar Gnanabharathi Police Inspector are facing allegations of involvement in a civil dispute and reportedly demanding a bribe.

According to the complaint, Kumar Annora, who purchased a site on Ulla Road back in 2002, had rented out a house constructed on the property. Recently, a person named Narendra, along with around fifteen associates, allegedly stormed the site, demolished the house, assaulted the tenants, and fenced off the property, effectively taking control of it. Following the incident, Kumar approached the Nagar Gnanabharathi Police Station and filed an FIR.

However, instead of proceeding with lawful action, it is alleged that ACP Basavaraj Teli and the Inspector demanded a bribe of ₹20 lakh from Kumar to settle the case. The situation worsened when it was claimed that both officials accepted ₹1 lakh each as an initial payment.

Commissioner of Police B Dayanand has ordered a departmental inquiry against both the ACP and the inspector.

Locals burn truck after fatal crash

A BBMP garbage truck ran over a 10-year-old boy in Thanisandra on Saturday afternoon, sparking public outrage as locals set the vehicle on fire. The victim, Aiman, was riding pillion on his father's scooter when the accident occurred near the railway track in Thanisandra. The duo was heading to Hegde Nagar when a speeding BBMP garbage truck hit their scooter, throwing Aiman to the ground. The truck ran over his head, killing him on the spot.

Following the accident, locals confronted the truck driver and set the vehicle on fire in the middle of the road. Hennur Traffic Police and Fire and Emergency Services intervened to restore order. The truck driver was taken into custody.

On January 4, two sisters, Nigar Sultana (32) and Nigar Irfan (30), lost their lives in a similar accident involving a BBMP garbage truck near Saraipalya on Thanisandra Main Road. Residents allege that rash driving by garbage trucks, private buses, and freight vehicles has turned the area into a death trap.

4 stolen bikes worth ₹3L seized

A man involved in a series of two-wheeler thefts across the city has been arrested by the JP Nagar Police, leading to the recovery of four stolen vehicles worth ₹3 lakh.

On March 21, while patrolling the JP Nagar 2nd Phase, 21st Main Road, police personnel noticed a suspicious man pushing a two-wheeler.

Upon questioning, the man failed to provide convincing answers and was immediately taken into custody. His accomplice, however, managed to flee the spot on another stolen bike.

During interrogation, the accused revealed that the stolen vehicles were hidden in a vacant lot near 8th Cross, JP Nagar 2nd Stage.

On March 24, the police recovered three more two-wheelers from the spot. In total, four stolen two-wheelers, collectively valued at ₹3 lakh, were seized.

2 men held for drug peddling

The Bandepalya Police arrested two persons from Tripura who were caught red-handed while attempting to sell banned ganja near Somasandrapalya lake. The police also seized 11.5 kg of ganja and a two-wheeler used for transportation, with the total value estimated at ₹6 lakh. Following their arrest, the duo was produced before the Court on March 25 and remanded to judicial custody.

Model	Exterior Colour	Registration Year	Fuel Type
Audi A3	Navarra Blue	2015	Diesel
Audi A3	Mythos Black Metallic	2017	Petrol
Audi A4	Navarra Blue	2012	Diesel
Audi A4	Nardo Grey	2018	Diesel
Audi A4	Navarra Blue	Unregistered	Petrol
Audi A4	Glacier White	Unregistered	Petrol
Audi A6	Navarra Blue	2013	Diesel
Audi A6	Tango Red Metallic	2020	Petrol
Audi Q3	Floret Silver Metallic	2013	Diesel
Audi Q3	Navarra Blue	Unregistered	Petrol
Audi Q5	Navarra Blue	2013	Diesel
Audi Q5	Nardo Grey	2016	Diesel
Audi Q5	Glacier White	2017	Diesel
Audi Q5	Mythos Black Metallic	2018	Diesel
Audi Q5	Floret Silver Metallic	2018	Diesel
Audi Q5	Glacier White	2018	Diesel
Audi Q7	Glacier White	2014	Diesel
Audi Q7	Navarra Blue	Unregistered	Petrol
Audi Q7	Glacier White	Unregistered	Petrol
Audi S5	Navarra Blue	2018	Petrol
Audi S5	Tango Red	Unregistered	Petrol
Audi RS e-tron	Mythos Black	Unregistered	Electric

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BENGALURU SPEAKS

and gets heard on this page

STORYBEHINDTHEPHOTO

IT IS CHOW TIME, FOLKS

This parrot was busy having a snack in the morning when our reader captured a picture. This photo was taken at HAL Airport Road

The picture was clicked by reader **KS Somasunder**

If you have a picture and a story to share, send us the picture with your name and number at **mybangaloremirror@timesofindia.com**

Heat and dust due to road work create havoc in Kengeri

Slow-paced road work has added to woes of suburb's residents and commuters

The ongoing TenderSURE roadwork in Kengeri Suburb has left residents struggling with daily hardships. Even after a year since the project began, the roads remain incomplete, causing severe inconvenience.

Locals alleged that the TenderSURE project has made commuting difficult, forcing vehicles onto alternative routes. The prolonged construction has led to multiple issues, including broken car windows and dust-filled homes. "With scorching heat on one side and dust on the other, even healthy individuals are falling sick, let alone the elderly and children," a resident complained. Adding to their woes, cement bricks have been piled up along the roads, with only one side being leveled while the other remains neglected. Despite promises of better road infrastructure, the slow pace of work has frustrated citizens.

Officials maintained that TenderSURE will provide long-term benefits by ensuring durability. However, residents, particularly those living near Kalikamba Temple Road, argue that the prolonged delays are unacceptable. "We need this project completed as soon as possible. The white-topping has already caused excessive dust, and the heat makes it worse. The authorities must at least sprinkle water every morning and evening to control dust pollution," said local resident Jayaprakash. **— BMB**

Road work at Kengeri is moving too slow and causing daily discomfort

Cluster model revamp for Chickpet roads

Moving away from its traditional approach of upgrading individual roads with white-topping, underground drainage, and ducting for cables, the Bruhat Bengaluru Mahanagara Palike (BBMP) is set to implement a cluster model for road development in Chickpet. This marks the first such initiative in the city, aimed at giving the area a complete facelift. A BBMP official said, "We are mulling the development of six key roads in Chickpet under this model. A ₹45.2 crore tender has already been floated, contractors have been selected, and a proposal has been submitted for government approval. Once sanctioned, work will commence immediately. In the first phase, approximately 4 km of roads, including BT Road, Rangaswamy Temple Road, Sultanpet Main Road, Kilari Road, Hospital Road, and Tank Bund Road, will be developed."

DID YOU KNOW?

Nearly a third of species of fungi assessed by an international conservation group are at risk of extinction from threats like deforestation and agricultural expansion, the latest 'Red List' of threatened species showed on Thursday. Fungi – which comprise a scientific "kingdom" second only in size to the animal kingdom – play a critical role in a range of functions from decomposition, to mammalian digestion to forest regeneration. For human beings, they also play an important role in making several powerful medicines, including antibiotics, as well as bread and beer. "Fungi are the unsung heroes of life on earth, forming the very foundation of healthy ecosystems -- yet they have long been overlooked. Thanks to the dedication of experts and citizen scientists, we have taken a vital step forward: over 1,000 of the world's 155,000 known fungal species have now been assessed for the IUCN Red List of Threatened Species," said Dr Grethel Aguilar, IUCN Director General.

— Agencies

GET HEARD WITH MIRROR

9591233247

Let's see how much you know about Namma Bengaluru, folks. Tell us something incredible and mind-boggling about this beautiful city and our editors and researchers will check it out. If it's credible, we'll give it a shout-out, with your name and picture.

BUST FAKE NEWS WITH BANGALORE MIRROR

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Unrelated 2023 video shared with a false claim that PM recently spoke about possibility of riots

Factly.in

A viral post (**eg: https://www.facebook.com/vinod.sahu.49631/posts/2880106012161010/**) on social media claims that PM Narendra Modi has recently warned the people of India that there is a strong possibility of nationwide protests occurring in India. Along this post, they are sharing a small clip of PM Modi in which he can be seen saying that some people are trying to eliminate Sanatan and push the country towards the slavery of 1000 years. In the video, we can see him saying that 'these people are going to increase their open attacks on us' and asking people across the country to be vigilant of this. People are sharing this with a call to action asking people to share it with all Hindu groups and stay vigilant. We will fact-check this claim through this article.

Firstly, to check if Prime Minister Modi has recently warned the people of India that there is a strong possibility of serious riots occurring in India, we performed a keyword search. However, we did not find any credible reports to support the viral claim. If Prime Minister Modi had made such serious comments, it would have been widely reported.

Further, to learn more about the viral video, we performed a reverse image search of a few keyframes of the viral video and found a longer version of the same. This was shared by the official YouTube channel of the Indian Parliament, 'Sansad TV,' on 14 September 2023 with the caption 'PM Modi addresses at ceremony of developmental works at Bina, Madhya Pradesh'. The same event was live-streamed on the official YouTube channel of the Bharatiya Janata Party on 14 September 2023.

The visuals seen in the viral video start at timestamp 24:31 in this video and end at timestamp 25:31. After watching his speech, we understood that he made these statements about the INDI alliance (I.N.D.I.A.). You can see him speaking about the INDI alliance at the 22:24 mark.

Speaking in this meeting, Prime Minister Modi said, "This INDI alliance is looking to demolish our Sanatan values. Today, these people (INDI alliance) have started speaking openly, and they (INDI alliance) have started an open attack on our Sanatan values. In the future, they (INDI alliance) will increase their attacks on us. Every Sanatan person, everyone who loves this country, everyone who worships this soil, and countless people who love this country should be alert. They (INDI alliance) want to eradicate Sanatan and push this country into another thousand years of slavery. But together, we have to stop these forces (INDI alliance), with our strength, our unity, we have to thwart their (INDI alliance) plans."

This makes it clear that Prime Minister Modi made these comments targeting the INDI alliance. An English translation copy of the Prime Minister's speech at the event can be found here (https://www.pmindia.gov.in/en/news_updates/pms-address-at-the-foundation-stone-laying-ceremony-of-development-works-at-bina-madhya-pradesh/).

The story was originally published by factly.in (scan QR code) and republished by Bangalore Mirror as part of the Shakti Collective.

These were the strengths of our Sanatana values, where brave souls who faced the gallows during the freedom movement would say, "In my next birth, I want to be born in the lap of Mother India again." These are the same Sanatana values that represent Sant Ravidas, that signify Mother Shabri, that are the foundation of Maharishi Valmiki, and have bound India for thousands of years. Yet, these people, united as the INDI Alliance, want to dismantle these Sanatana values. Today, these individuals have started speaking openly, and they have openly launched an attack. In the future, they will escalate their attacks on us. Every Sanatani, every lover of this country, every admirer of its soil, and every one of the countless people who love this nation must stay vigilant. They want to eradicate Sanatana and plunge this country into another thousand years of slavery. But together, we must stop these forces and thwart their plans with the strength of our organization and our unity.

My family members,

The Bharatiya Janata Party is dedicated to patriotism, the worship of people's power, and the politics of public service. The fundamental principle of BJP's governance is to prioritize the marginalized. The BJP-led government is a compassionate government. Whether it's Delhi or Bhopal, today, the government strives to reach your homes and serve you. When the severe crisis of COVID-19 hit, the government conducted free vaccination for crores of citizens. We are your companions in both happiness and sorrow. Our government provided free rations to over 80 crore people. The hearth of the poor should keep burning, and their stomachs should not go empty. Our efforts aimed to ensure that no mother from a poor, Dalit, backward, or tribal family goes to sleep with a hungry child. Therefore, this son of the poor thought about the concerns of the poor's ration and the worries of the poor mother. And, with your blessings, I am still fulfilling this responsibility today.

Modern Advancements in Facial Surgery

Facial surgery has long been a transformative medical field, but in recent years, groundbreaking advancements have elevated it to new heights. With state-of-the-art technology, minimally invasive techniques, and enhanced recovery procedures, modern facial surgery is proving to be a game-changer for patients around the world. From trauma victims to individuals seeking cosmetic enhancements, these innovations are making procedures safer, more effective, and more accessible.

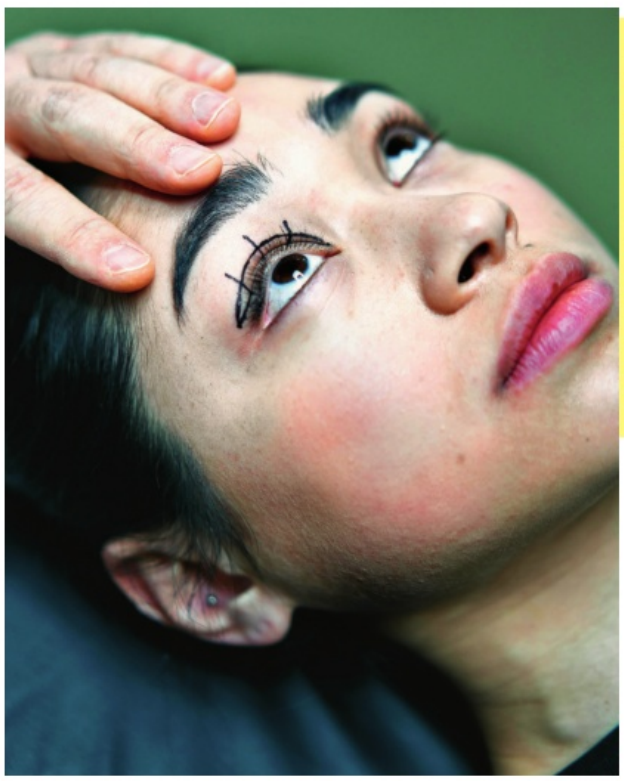
Cutting-Edge Technologies

One of the most significant advancements in facial surgery is the integration of 3D imaging and printing technology. These tools allow surgeons to create highly detailed models of a patient's facial structure before the procedure, ensuring precise results. A leading reconstructive surgeon, explains, "With 3D technology, we can plan surgeries with incredible accuracy. It minimises guesswork, improves outcomes, and significantly shortens the recovery period." Another breakthrough is the use of robotic-assisted surgery. This technology enhances a surgeon's precision, allowing them to perform intricate procedures with minimal incisions. It has been particularly beneficial for reconstructive facial surgeries following trauma or cancer treatment. Robotic surgery reduces scarring, pain, and healing time, making it an ideal choice for patients seeking faster and less invasive solutions.

Minimally Invasive Techniques

Gone are the days when facial surgery required large incisions and long hospital stays. Today, minimally invasive procedures, such as endoscopic surgery and laser treatments, have become the standard for many facial enhancements and reconstructions. These techniques involve small incisions, reducing the risk of infection and significantly shortening recovery time.

A specialist in maxillofacial surgery, emphasizes the impact of these techniques:



"Patients no longer need to fear long downtimes. With advanced procedures, many can return to their normal routines within a few days, with minimal discomfort and excellent results."

"Patients no longer need to fear long downtimes. With advanced procedures, many can return to their normal routines within a few days, with minimal discomfort and excellent results."

For instance, patients undergoing rhinoplasty can now benefit from ultrasonic technology, which allows for precise bone reshaping without damaging surrounding tissues. Similarly, laser resurfacing techniques are helping individuals with acne scars, pigmentation, and wrinkles achieve smoother, more youthful skin with minimal discomfort.

Psychological and Emotional Benefits

Beyond physical transformation, modern facial surgery plays a crucial role in boosting self-confidence and emotional well-being. Patients who undergo these procedures often report enhanced self-esteem and an improved quality of life. Take the case of a 40-year-old who underwent a facial reconstruction after a severe burn injury.

"I avoided mirrors for years because I couldn't bear to see my reflection," she shares. "But after my surgery, I felt like I got my life back. It's not just about looking better; it's about feeling whole again."

The Future of Facial Surgery

As research and technology continue to evolve, the future of facial surgery looks even more promising. Innovations such as stem cell therapy, bioengineered skin grafts, and AI-assisted surgical planning are set to redefine the field.

These advancements will make procedures even safer and more effective, providing hope to millions. Experts said that with the rapid progress in medical science, facial surgery is no longer just a luxury—it is a life-changing solution that is helping people regain their confidence, functionality, and happiness.

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Markets across the city are witnessing a surge in shoppers as families prepare for festivities. Mango leaves, neem flowers, vibrant silk sarees and traditional sweets are all in high demand

Bengaluru is all set for Ugadi

Bangalore Mirror Bureau
mybangaloremirror@timesofindia.com
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As Ugadi approaches, Bengaluru is embracing the festive spirit with great enthusiasm. Markets across the city are witnessing a surge in shoppers as families prepare for the auspicious occasion. From fresh mango leaves and neem flowers to vibrant silk sarees and traditional sweets, the festive buzz is palpable in every corner of the city.

Traditional Markets Overflow with Shoppers

Prominent markets like KR Market, Malleswaram Market, Gandhi Bazaar, and Yeshwanthpur Market are packed with people eager to buy the essentials for Ugadi celebrations. Stalls are overflowing with fresh raw mangoes, neem leaves, jaggery, and other ingredients needed to prepare Bevu-Bella, the symbolic dish that represents the different flavors of life—sweetness for happiness, bitterness for challenges, and tanginess for surprises. Flower vendors are doing brisk business as marigolds, jasmine, and mango leaves fly off the shelves. The demand for banana leaves, which are used for serving the festive meal, has also spiked. Many shopkeepers say they have stocked up more than usual, expecting last-minute rushes before the festival day.

Sweet Shops and Restaurants Witness a Boom

Ravi S, a businessman said, "With Ugadi being a time for indulgence, Bengaluru's sweet shops and restaurants are witnessing heavy footfalls. Popular spots wiht flooded with orders for Obbattu (Holige), the must-have sweet dish for the festival. Households are also stocking up on jaggery, coconut, and lentils to prepare the delicacy at home. Hotels and traditional eateries are offering special Ugadi menus, featuring festive favorites such as Kosambari, Puliyogare, and Payasa. Many families prefer to dine out or place bulk orders for home feasts, adding to the bustling atmosphere in Bengaluru's culinary hubs."

Gold, Sarees, and Home Décor in High Demand

Ugadi is considered an auspicious time to buy gold and new clothes, leading to a spike in sales at jewelry stores and textile shops. Commercial hubs like Chickpet, Jayanagar, and Commercial Street are crowded with shoppers looking for silk sarees, dhotis, and ethnic wear. Gold jewelry stores in areas like Avenue Road and Rajajinagar are witnessing an increase in footfall, with many customers purchasing coins or ornaments as part of the festival tradition.

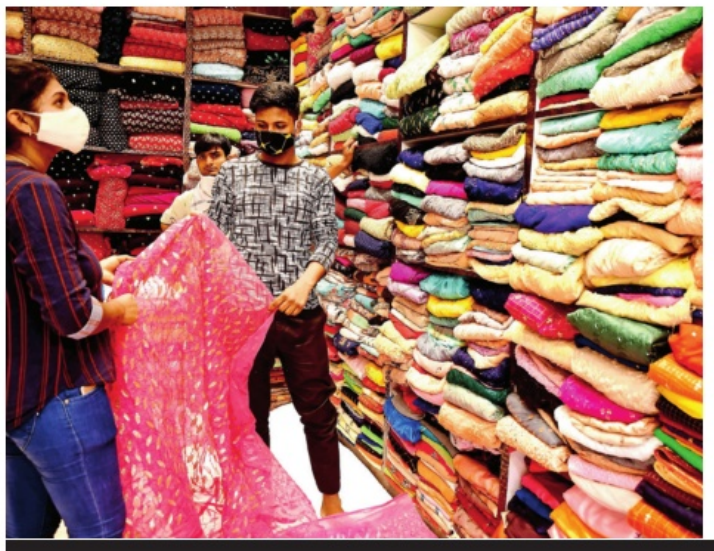
Home décor and pooja essentials are also in high demand, with families sprucing up their houses with fresh rangolis, decorative torans, and new utensils for the festival feast. Shops selling brass and silverware are reporting increased sales as people buy lamps, bells, and pooja plates for rituals.

The Spirit of Celebration

Surya Kumar, a resident of Gavipuram said, "Apart from shopping, cultural programs, music concerts, and Ugadi Panchanga (astrological predictions for the new year) recitals are adding to the festive mood. Many temples, including the famous Gavi Gangadhareshwara Temple and Kadu Malleshwara Temple, are preparing for special prayers and rituals.

Communities are coming together to celebrate Ugadi with traditional dance performances and group feasts.

With Bengaluru fully immersed in the spirit of Ugadi, the vibrant markets and joyful gatherings reflect the city's love for traditions and celebrations. As families gear up to welcome the new year with hope and positivity, the festive energy continues to spread, making Ugadi 2025 a truly special occasion for Bengalureans."



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Special feast

2 recipes for Ugadi

UGADI PACHADI

INGREDIENTS:
- 300g tamarind
- 500ml water
- 1 cup chopped jaggery
- 2 cups water
- 1 cup finely chopped raw mango
- Neem flowers (as required)
- ¼ teaspoon black pepper powder (or red chili powder as an alternative)
- ¼ teaspoon salt (adjust as needed)

METHOD:
- Soak tamarind in 500ml water for 40 minutes to 1 hour. Squeeze to extract the pulp and set it aside in a bowl.
- Add 2 cups of water to the tamarind pulp.
- Mix in the chopped jaggery and stir well until fully dissolved.
- Add the finely chopped raw mango. Optionally, include bananas, roasted chana dal, dry fruits, and coconut.
- Stir in neem flowers.
- Sprinkle black pepper powder or substitute with red chili powder.
- Season with salt as needed and mix thoroughly.
- Offer as naivedyam to deities before serving to family.

By Chef Leo, Sous Chef Ghewar The South Place

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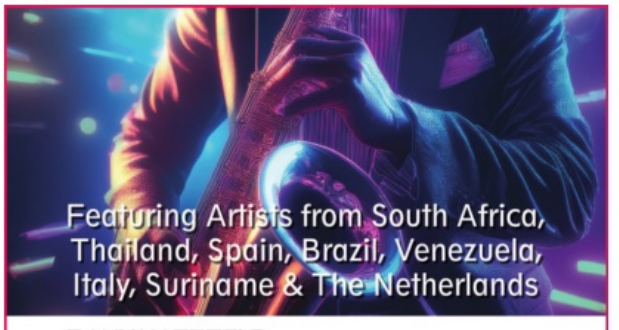
IN IMAX :- PVR-INOX CINEMAS {Kormangala, 11:45 a.m., 10:30 p.m. | VEGA CITY Bannerghatta Road, 2:50, 10:00 p.m. | VR MALL Devasandra, 7:35 p.m. | MANTRI MALL Malleshwaram, 12:35, 7:05 p.m. | RMZ Yelahanka, 1:05, 7:35 p.m.} | CINEPOLIS SHANTINIKETAN {Whitefield, 3:30, 10:15 p.m.} |

PVR-INOX CINEMAS {FORUM Kormangala, 9:10, 12:05, 9:30 p.m. ATMOS :- 7:25, 10:20, 1:15, 4:10, 7:05, 10:00 p.m. | ORION Dr. Rajkumar Road, 7:25, 8:40, 10:20, 1:15, 1:45, 4:10, 4:40, 7:05, 10:00, 10:30 p.m. | VAISHNAVI Yeshwanthpur, 7:55, 9:00, 10:50, 1:45, 4:40, 7:35, 10:30 p.m. | VEGA CITY Bannerghatta Road, 9:50, 3:40, 6:35, 9:30 p.m. ATMOS :- 7:55, 10:50, 1:45, 4:40, 7:35, 10:30 p.m. | REGALIA Nagawara, 7:25, 9:20, 10:20, 1:15, 3:20, 4:10, 7:05, 10:00 p.m. | BHARATIYA Thanisandra, 7:55, 10:50, 1:45, 4:40, 6:30, 7:35, 10:30 p.m. | MARKET CITY Devasandra, 7:55, 10:50, 12:55, 1:45, 4:40, 6:35, 7:35, 10:30 p.m. | VR MALL Devasandra, 7:25, 8:05, 10:20, 11:00, 1:15, 4:00, 4:10, 4:45, 7:05, 10:00, 10:30 p.m. | SPIRIT MALL Bellandur, 7:25, 10:20, 1:15, 4:10, 7:05, 10:00 p.m. | REX DIRECTORS CUT MG Road, 9:05, 10:20, 11:40, 2:15, 4:50, 6:10, 7:25, 10:30 p.m. | GT WORLD Magadi Road, ATMOS :- 7:25, 10:20, 1:15, 4:10, 7:05, 10:00 p.m. | AURA Whitefield, ATMOS :- 7:25, 10:20, 1:15, 4:10, 7:05, 10:00 p.m. | GLOBAL MALL / DIVINITY SATTAVA MALL Nayandalli, 6:25 p.m. ATMOS :- 7:55, 10:50, 1:45, 4:40, 7:35, 10:30 p.m. | SUPERPLEX FORUM MALL FALCON CITY Kanakapura Road, 10:50, 1:45, 7:35, 10:30 p.m. ATMOS :- 7:25, 10:20, 1:15, 4:10, 7:05, 10:00 p.m. | OMR UPTOWN MALL Whitefield, 7:25, 10:20, 1:15, 4:10, 7:05, 10:00 p.m. | FORUM MALL Mysore Hyderali Road, 7:25, 10:20, 12:35, 1:15, 4:10, 7:05, 7:35, 10:00 p.m. | GARUDA MALL Mysore Albert Victor Road, 7:55, 10:50, 1:45, 4:40, 7:35, 10:30 p.m. | FORUM FIZA MALL Mangalore, 7:25, 10:20, 12:35, 1:15, 4:10, 7:05, 10:00 p.m. | GARUDA MALL Magrath Road, ATMOS :- 7:55, 9:15, 10:50, 1:45, 4:40, 6:35, 7:35, 10:30 p.m. | MANTRI MALL Malleshwaram, 7:55, 10:50, 1:45, 4:40, 7:35, 10:30 p.m. | LIDO Ulsoor, 7:25, 10:20, 1:15, 4:10, 7:05, 10:00 p.m. | SWAGATH Jayanagar, 7:00, 9:55, 4:25, 7:20, 10:15 p.m. | CENTRAL MALL JP Nagar, 7:25, 10:20, 1:15, 4:10, 7:05, 10:00 p.m. | RMZ MALL Yelahanka, ATMOS :- 7:25, 10:20, 1:15, 4:10, 7:05, 10:00 p.m. | GARUDA Yelahanka, 7:55, 8:40, 10:50, 1:45, 4:40, 7:35, 10:30 p.m. | SBR HORIZON MALL Seege Halli, 4:00 p.m. ATMOS :- 7:55, 10:50, 1:45, 4:40, 7:35, 10:30 p.m. | BROOKFIELD Kundlahalli Mainm Road, 7:55, 10:50, 1:45, 4:40, 7:35, 10:30 p.m. | MALL OF ASIA Airport Road, 8:35, 9:05, 9:15, 12:55, 3:05, 7:25, 9:35 p.m. ATMOS :- 7:25, 7:55, 10:20, 10:50, 1:15, 1:45, 4:10, 4:40, 7:05, 10:00, 10:30 p.m. | VALUE NEIGHBOURHOOD MALL Whitefield, 8:40, 3:45, 9:50 p.m. ATMOS :- 7:55, 10:50, 1:45, 4:40, 7:35, 10:30 p.m. | S MALL Tumkur, 10:05, 4:10, 7:05 p.m. ATMOS :- 7:55, 10:50, 1:45, 4:40, 7:35, 10:30 p.m. | MALL OF Mysore, 7:25, 10:20, 1:15, 4:10, 7:05, 10:00 p.m. | CENTRO Mysore, ATMOS :- 7:55, 10:50, 1:45, 4:40, 7:35, 10:30 p.m. | CENTRAL MALL Manipal, 7:55, 10:50, 1:45, 4:40, 7:35, 10:30 p.m.} | CINEPOLIS CINEMAS {ROYAL MEENAKSHI MALL Gottigere, 9:30, 10:30, 12:30, 1:30, 3:30, 4:30, 6:30, 7:30, 9:30, 10:10, 10:30 p.m. | ETA MALL Binni Mill, 7:30, 9:15, 9:45, 10:30, 11:15, 12:15, 12:45, 1:30, 2:15, 3:15, 3:45, 4:30, 6:15, 7:30, 9:15, 10:30 p.m. | ORION EAST MALL Banasawadi, 7:30, 9:30, 10:30, 1:30, 3:05, 4:30, 6:05, 7:30, 10:30 p.m. | FORUM SHANTINIKETAN MALL Whitefield, 7:30, 9:30, 10:30, 12:30, 1:30, 3:30, 4:30, 7:30, 9:25, 10:30 p.m. | LULU MALL Rajaji Nagar, 7:30, 9:45, 10:30, 12:45, 1:30, 3:45, 4:30, 6:45, 7:30, 9:45, 10:30 p.m. VIP :- 10:00, 1:00, 4:00, 7:00, 7:30, 10:00 p.m. | SJR Arkere Gate, 7:30, 8:30, 10:30, 11:30, 1:30, 4:30, 7:30, 10:00, 10:30 p.m. | CENTRAL MALL Mangalore, 9:30, 10:55, 12:25, 3:20, 4:20, 6:15, 9:10, 10:30 p.m.} | MOVIE TIME CINEMAS {RR Nagar, 9:00, 10:30, 12:00, 1:30, 4:30, 7:30, 10:00, 10:30 p.m.} | MIRAJ CINEMAS {Sunkadakatte} | GOPALAN {INNOVATION MALL Bhannerghatta Road, 9:30, 11:30, 2 15, 5:15, 7:45, 10:30 p.m. | ARCH MALL Rajarajeshwari Nagar9:45, 3:00, 7:30, 10:15 p.m. | LEGACY MALL Satalie Bus Stand, 10:00, 11:45, 2:20, 5:00, 7:45, 10:30 p.m. | GRAND MALL Old Madras Road, 9:30, 11:45, 2:20, 5:00, 7:40, 10:30 p.m. | SIGNATURE MALL Old Madras Road, 10:30, 1:15, 3:15, 7: 30, 10:15 p.m.} | CINE PHILE {HSR Layout, 10:30, 1:15, 4:10, 7:05, 10:00 p.m.} | KINO CINEMAS {Seege Halli, 10:00, 1:05, 4:00, 7:15, 10:10 p.m.} | INNOVATIVE MULTIPLEX {Marath Halli} | V CINEMAS {T C Palya} | NEWFANGLED MINIPLEX {M G Road, 10:00, 11:00, 12:30, 2:00, 4:0, 5:00, 6:45, 7:30, 8:0, 10:00, 10:55 p.m.} | DRC CINEMAS {Mysore} | VISION CINEMAS {Mysore, 10:10, 1:00, 3:50, 6:40, 9:30 p.m.} | BHARATH CINEMAS {Opp Bejai KSRTC Bus Stand | {Shimoga} | {Manipal} | {Kundapura} | {Padubidri} | {Puttur} | {Udupi} | {Deralakatte} | CINEGALAXY CINEMAS {Abish Business Center} | MOVIE TIME {Davangere, 8:30, 9:30, 11:100, 2:00, 4:30, 7:30, 10:30 p.m. | Bellary, 9:30, 10:30, 1:30, 4:30, 7:30, 9:00, 10:30 p.m.} |

FARNAZ



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RAGI FLOUR BURFI

INGREDIENTS:
- 1 cup ragi (finger millet) flour
- ¾ cup ghee (divided usage)
- 2 cups grated fresh coconut
- 2 cups chopped jaggery
- 1 tsp cardamom powder
- 3 tbsp almond slivers (divided usage) or use cashew nuts

METHOD:
- Dry roast the ragi flour on a tava for three to four minutes.
- Add half a cup of ghee and roast for two to three minutes. Remove from the flame and set aside.
- Heat the remaining ghee, add the grated coconut, and roast until it becomes a golden brown. Remove from the flame and set aside.
- Add the jaggery to a kadai, add one cup of water, and boil until it becomes slightly thick.
- Add the roasted ragi flour, roasted coconut, cardamom powder and two tablespoons of the almond slivers (or cashew nuts) and mix well.
- Remove to a greased plate and cut into the desired shape using a sharp knife.
- Garnish with the remaining almond slivers (or cashew nuts). Serve or store in an airtight container.

By Aashirvaad Ragi Flour, for Femina

Honouring Culinary Excellence: Food & Nightlife Awards Celebrate Hospitality Stars

Bengaluru witnessed a grand celebration of the best in the food and hospitality industry as Vijay Karnataka and Bangalore Mirror hosted the first-ever Food & Nightlife Awards. The event brought together top achievers in the hospitality sector, recognising their exceptional contributions to the industry. Eminent personalities, including renowned food blogger Kripal Amanna, Vijay Karnataka & Bangalore Mirror CEO Deepak Saluja, Editor Sudarshan Channangihalli, and actress Ankita Amar, graced the occasion, making it a night to remember.

Food blogger Kripal Amanna, actress Ankita Amar, Vijaya Karnataka Editor Sudarshan Channangihalli, and Vijay Karnataka and Bangalore Mirror CEO Deepak Saluja were present at the felicitation ceremony of the Food & Nightlife Awards organised by Vijaya Karnataka and Bangalore Mirror.

Recognizing Excellence Across Categories

From South Indian to North Indian, Coastal Karnataka, Seafood, Biryani, and Best Pubs, the awards honoured establishments that have set new benchmarks in quality and innovation. The initiative acknowledged the relentless efforts of restaurateurs, hoteliers, and chefs who have redefined Bengaluru's food and nightlife scene.

Insights from the Industry Stalwarts

Speaking at the event, food blogger Kripal Amanna emphasised the dedication required to sustain a restaurant successfully. "Starting a restaurant is easy, but running it successfully demands perseverance, innovation, and a commitment to quality. Customers return for taste, and maintaining consistency is a challenge that requires patience and passion." He also highlighted how food quality evolves over time, comparing it to traditional dairy farming practices: "Customers often say old restaurants don't taste the same anymore. Just like cows no longer consume the same natural fodder, food ingredients have also changed. Expecting the same taste forever is unrealistic."

A Thriving Industry Driving Economic Growth

Deepak Saluja, CEO of Vijay Karnataka and Bangalore Mirror, shed light on the economic significance of the hospitality sector. "Bengaluru is a melting pot of global cuisines, making it an attractive destination for food lovers. The extension of nightlife hours has further boosted the industry, and the advent of online food delivery services has expanded dining options for consumers. The hospitality industry plays a crucial role in the state's economic growth."

Restaurants: A Hub of Memories and Celebrations

Actress Ankita Amar spoke about the emotional connection people have with restaurants. "Beyond great food, restaurants offer cherished memories. Be it birthdays, weddings, or casual gatherings, dining out has become an integral part of celebrations." VK Editor Sudarshan Channangihalli echoed the sentiment, emphasising that Bengaluru is a haven for food enthusiasts. "From relishing Thatte Idli in Bidadi to savoring Biryani in Hoskote, food lovers here go the extra mile for an authentic culinary experience. The government should also extend greater support to the hospitality industry, as it remains one of the most people-centric sectors."

Saluting the Unsung Heroes of Hospitality

Hospitality professionals often work tirelessly behind the scenes, ensuring guests have an unforgettable experience. T
The Food & Nightlife Awards aimed to bring these unsung heroes to the spotlight. "Visiting a restaurant is more than just a meal—it's an experience. From getting dressed up for a dinner date to enjoying the city's vibrant nightlife, it all contributes to the joy of dining out," remarked an attendee. As the hospitality sector continues to flourish, these awards serve as a testament to the passion and hard work of those who make Bengaluru's food and nightlife culture truly exceptional.

The Best Ice Cream Brand of Bangalore, Thanco's Natural Ice Creams

Crafted with the finest tender coconut malai, premium dry fruits like almonds, cashews, figs, and dates, along with fresh fruits, pure milk and required quantity of Sugar sugar, Thanco's Natural Ice Cream has carved a unique niche across India and beyond.

For many, ice cream is more than just a treat—it's a burst of flavour, a moment of joy, and refreshing indulgence. But in today's market, artificial colours and chemical additives often dominate many brands. Recognising the need for a healthier and more natural alternative, Raghavendra Thane founded Thanco's Natural Ice Cream to offer purity and authenticity. What began as a passion-driven venture has now grown into a successful enterprise with over 25 outlets in Bengaluru and 90+ across India.

Mrs. Shreya Thane, spouse of Raghavendra Thane, along with son Rishik Thane, received the Food & Nightlife Awards organised by Vijaya Karnataka and Bangalore Mirror. Food blogger Kripal Amanna and actress Ankita Amar were present.

Raghavendra Thane, 'Thanco's' Natural Ice Cream

A Journey from Engineer to Ice Cream Entrepreneur

Coming from a humble background, engineering graduate Raghavendra began his career in Mumbai in 2001. After working as a regional manager in a multinational packaging company, he took a bold step toward entrepreneurship, determined to redefine the ice cream industry. At a time when artificial flavors and synthetic colors dominated the market, he set out to create a 100% natural, chemical-free ice cream brand. In 2006, he launched Thanco's Natural Ice Cream in Bengaluru, focusing on authentic taste and unmatched quality.

Quality First: A Legacy of Trust

What began with just a handful of flavours has now expanded to over 100 varieties, each crafted to perfection. Among the most loved are Biscoff Ice Cream and Belgian Dark Chocolate, which have become fan favorites. The brand takes pride in using zero artificial colors, synthetic flavors, or hydrogenated fats. Every month, many tons of pure milk and a variety of fresh fruits go into making their ice creams truly natural and wholesome.

Beyond Borders

After winning hearts across Karnataka and India, Thanco's is now making its mark in international markets. The brand recently launched its first overseas outlet in Kathmandu, Nepal, with plans to expand further. With a strong team of 430 employees, Thanco's Natural Ice Cream is not just a brand—it's a revolution in the ice cream industry.

As Raghavendra Thane envisions the future, Thanco's is also gearing up to introduce dairy products to its growing portfolio. With a commitment to quality, purity, and customer delight, Thanco's Natural Ice Cream is set to redefine the way we enjoy ice cream—one scoop at a time!

FOR MORE DETAILS
Thanco's Natural Ice Cream
1052/20, Metha Industrial Compound, Triveni Main Rd, Gokula 1st Stage, Nanjappa Reddy Colony, Yeshwanthpur, Bengaluru 560054
Mobile: +91 9916502035
Website: www.thancosnatural.com

Bheema's: The Iconic Destination for Authentic Andhra-Style Meals on Banana Leaves

In the heart of Bengaluru's bustling Church Street, Bheema's Hotel has become synonymous with authentic banana leaf meals, a tradition cherished by food lovers across generations. Behind this legendary success is the unwavering dedication of S. Gurumurthy Reddy, who, with relentless hard work and an unyielding entrepreneurial spirit, transformed a small eatery into a culinary landmark.

A Legacy Built on Taste & Tradition

Founded in 1998 in his own modest building, Bheema's started as a humble restaurant. Over the years, it has grown into a standalone legendary hotel, setting benchmarks in quality, taste, and hospitality. Since 2009, the next generation—his four children—have played a key role in expanding the brand while preserving its original essence. Bheema's is a favorite among celebrities, politicians, cricketers, and even members of the Mysore royal family, who swear by its authentic flavors. Once you experience a meal here, there's no doubt you'll return for more!

Precision Meets Perfection in Every Dish

At Bheema's, culinary excellence is a blend of time-honoured traditions and modern precision cooking techniques. Skilled chefs, trained in the art of Andhra cuisine, work alongside advanced German food preparation systems, ensuring minimal manual intervention and maximum hygiene. This fusion of expertise and technology guarantees consistently delicious, hygienic, and authentic meals.

Freshness at Its Best

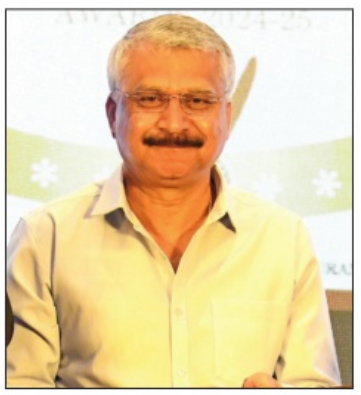
Bheema's is committed to serving only the freshest food, which is why nothing is pre-stored or deep-frozen. Every day, fresh vegetables and meat are sourced directly from trusted suppliers. The restaurant also prepares its own masalas in-house using authentic Kerala-sourced spices, ensuring an unparalleled burst of flavour in every bite.

A People-Friendly Workplace

Beyond food, Bheema's is known for its employee-friendly environment, offering livelihoods to 30-35 staff members who work with a sense of belonging and passion. The management is always responsive to employees' needs, creating a culture of warmth and mutual respect.

Experience the Legendary Taste of Bheema's

For over 25 years, Bheema's has proudly served food with love, across all communities and cultures. If you haven't experienced its iconic banana leaf meal yet, it's time to savor the magic!



Viajay Kumar,
Partner, Bheema's Restaurant

A Commitment to Purity & Quality

Unlike many commercial establishments that rely on artificial colours and excessive MSG, Bheema's takes a different path—a path of purity, health, and authenticity. Every ingredient is carefully sourced:

- High-quality, government-approved cooking oils
- Pure Nandini ghee & curd
- Separate oils for vegetarian & non-vegetarian cooking
- No artificial preservatives, only handpicked spices
- To maintain the highest standards, Bheema's has even implemented a quality-check mechanism for its cooking oils, making it a role model for the restaurant industry.

VISIT BHEEMA'S AT:
31, Asha Building, Church Street, Near MG Road Metro Station, Bengaluru

A Taste of Tradition and Quality – 'Aasare' Hotel

In the world of hospitality, passion, commitment, and an unwavering dedication to quality are the keys to success. Pradeep Heggodu, the visionary entrepreneur behind 'Hotel Aasare Inn,' is a shining example of this ethos.

From a humble village in Heggodu, Thirthahalli, in Shivamogga district, to becoming a prominent name in Bengaluru's hospitality industry, his journey is nothing short of inspiring. Starting his venture over three decades ago, today, Pradeep Heggodu owns and operates four successful branches of 'Aasare' – three in Marappanapalya and one each in Rajajinagar and Ullal.

A Meat Lover's Paradise

Known for its delectable non-vegetarian delicacies, 'Aasare' has earned a reputation for its rich flavors, hygiene, and unparalleled taste. The restaurant takes pride in offering an authentic "Nati Style" dining experience, featuring an extensive range of meat dishes that keep customers coming back for more. "Our commitment to quality and taste has been the cornerstone of our success from day one. Despite the stiff competition, our loyal customers have always placed their trust in us," says Pradeep Heggodu.

Celebrity-Approved Delicacies

'Aasare' isn't just loved by food enthusiasts; it has also won over celebrities. Several Sandalwood actors, including Yash, Dhruva Sarja, Malashree, and Arjun Sarja, are among the restaurant's loyal patrons. The hotel regularly delivers exclusive dishes to star residences and film sets, making it a favorite among industry insiders.

A Workplace That Feels Like Home

Beyond just serving great food, Pradeep Heggodu believes in taking care of his employees. 'Aasare' employs over 150 staff members, providing them with free accommodation and meals. Ensuring a stress-free work environment, he also prioritises flexible leaves and a positive workspace, which reflects in the restaurant's excellent service.

Pradeep Heggodu,
Hotel Aasare Inn

A Perfect Venue for Celebrations

The Marappanapalya branch is not just a restaurant—it's an experience. Featuring 'Aasare Inn' Multicuisine Restaurant and 'Rush Resto Bar,' the venue also offers lodging, a banquet hall, and a spacious dining area. Whether it's a birthday party, naming ceremony, engagement, or a corporate gathering, 'Aasare' provides the perfect setting for any celebration.

The Inspiring Journey of Pradeep Heggodu

Arriving in Bengaluru in 1992 with big dreams, Pradeep Heggodu started his journey working in hotels. By 2001, he founded 'Aasare' in Marappanapalya, followed by the establishment of 'Kodachadri Chits Pvt. Ltd.' in 2005, which now operates over 50 branches across Karnataka, providing employment to more than 1,000 individuals. Despite his busy entrepreneurial journey, Pradeep has remained rooted in his hometown, contributing to agricultural development alongside his family.

He also plays a key role in social initiatives as the President of the Malnad Mitra Vrunda Sangha and serves as the Vice-President of the Agumbe Souharda Co-operative Society. From humble beginnings to an empire built on taste and trust, 'Aasare' stands as a testament to Pradeep Heggodu's perseverance and vision.

Whether you are a food lover or a connoisseur of quality, 'Aasare' is the perfect place to indulge in a wholesome, flavorful experience.

Signature Dishes

'Aasare' offers a mouthwatering array of non-vegetarian specialties, including:

- Mandya-style Ragi Mudde with Koli Saaru & Mutton Saaru
- Authentic Nati-style Mutton & Chicken Dum Biryani
- Nalli Bone, Keema, Liver Fry, and Boti Curry
- Vegetarian options like Paneer, Mushroom, and Gobi dishes
- With a daily requirement of approximately 250 kg of mutton and 350 kg of chicken, 'Aasare' ensures fresh and flavorful dishes are served every day.

HOTEL AASARE INN
13/15-1, MEC Rd, near Ullas Theater, Marappanapalya, Yeswanthpur, Bengaluru 560022
Mobile No : 9740447222 / 9148887823
Website :www.aasareinn.com

From SSLC Failure to Culinary Triumph: Nandeesh Gowdru's Recipe for Success

Success is not measured by academic achievements alone; it is about resilience, and the ability to turn setbacks into opportunities. This is precisely what entrepreneur H.K. Nandeesh Gowdru has demonstrated through his inspiring journey.

Despite failing his SSLC exams, Nandeesh Gowdru refused to let that define his future. Driven by a desire to achieve something significant and contribute to society, he moved to Bengaluru. Today, he is the proud owner of two thriving hotels. He credits his success to the unwavering support of his parents, Krishnappa Gowda and Jayamma, as well as the guidance of his mentor, Amarnath.

From Humble Beginnings

Hailing from Hulaganahalli in Maddur Taluk, Mandya District, Nandeesh Gowdru comes from a humble farming family. He arrived in Bengaluru in 1994-95 and started working as a cleaner in a bar. Over time, he progressed to roles such as supplier and cashier. However, a brief period of unemployment left him searching for a new opportunity. Encouraged by Amarnath, he ventured into the hotel business, opening a small eatery in Indiranagar on March 23, 2008. Today, he runs two popular restaurants in Bengaluru.

Success of Gowdru Hotel

Gowdru Hotel has become a favourite among food lovers. Specialising in both vegetarian and non-vegetarian delicacies, the restaurant is renowned for its authentic flavours. In 2010, Nandeesh Gowdru opened another branch in Banaswadi, followed by a restaurant in Koramangala in 2017. The Koramangala branch had to be closed in 2019.

Taste, Quality, and Hygiene

Gowdru Hotel has earned a reputation for serving high-quality, flavourful food without compromising on hygiene. The restaurant is particularly famous for its Mandya-style dishes, with mutton specialties being everybody's top choice. "Our focus on quality and delicious flavours has been the key to our success from the beginning. Many restaurants have tried to replicate our taste, but we remain unmatched," says Nandeesh Gowdru.

Ensuring authenticity and hygiene, Nandeesh Gowdru's mother, Jayamma, personally supervises the kitchen. She meticulously cleans ingredients like ginger, garlic, and coriander leaves daily. The restaurant has maintained a strict no-artificial-colour and no-MSG policy from the start, using only high-quality cooking oil to prioritize customers' health.

Signature Dishes

Mandya-style ragi mudde
Country chicken curry
Traditional mutton and chicken dum biryani
Mutton chops
Bone soup
Liver and boti fry

Favorite Among Big Names

Gowdru Hotel has also won the hearts of several political leaders and celebrities who frequently visit to relish the signature dishes.

Commitment to Society

Nandeesh Gowdru is also an active political and social leader. In 2020, he was elected as a member of the Hulaganahalli Gram Panchayat. From 2022 to August 2023, he served as the President of Hemmanahalli Gram Panchayat. As a tribute to his father, he established the Krishnappa Gowdru Charitable Trust, which undertakes numerous social initiatives. Through this trust, he has provided free insurance coverage under the Pradhan Mantri Suraksha Bima Yojana to MGNREGA workers and local women. He has also played a crucial role in transforming the government school in Hulaganahalli into a convent-style institution, ensuring high-quality English education for rural children. The trust continues to fund salaries for English teachers.He has aslo provided free school uniforms and bicycles to students and supplied desks.

Initiative That Inspired a Statewide Movement

Recognizing the importance of nutrition, Nandeesh Gowdru launched an initiative to provide eggs to all government school children in Hemmanahalli Gram Panchayat every week. This effort was later adopted as a state-wide program, making him proud to have contributed to such a meaningful cause. Through his hotels in Banaswadi and Indiranagar, he has also created employment opportunities for over 25 individuals.

GOWDRU HOTEL
 # 60/1, opposite Muthoot Finance, Double Road, NEar ESI Hospital,. Indiranagar, Bengaluru 38
Branch-9th B Main road, Beside sub-registrar office, Banaswadi

The Ultimate Destination for Food Lovers – The Nachiyar Café

Pongal... Podi Idli... Jaggery Pongal – a taste so divine, you'll crave it again and again. That's the magic of 'The Nachiyar Café,' now a go-to destination for food lovers in Bengaluru.

Located in the BDA Complex of Rajarajeshwari Nagar, The Nachiyar Café has quickly won the hearts of food connoisseurs. Established in 2023, this pure vegetarian eatery has carved a niche for itself with its unique flavours, impeccable quality, and commitment to excellence. The visionary behind this culinary success is G. Prakash, who has made remarkable strides in the food industry.

Believing in the philosophy that passion and dedication bring both success and financial growth, Prakash has been in the restaurant business for seven years. His unwavering commitment to providing safe, high-quality food has made The Nachiyar Café a household name today.

A Commitment to Quality Over Profits

"At our café, taste and quality come before anything else," says G. Prakash. He insists on using only premium ingredients to maintain superior taste and hygiene, ensuring a loyal customer base. Many patrons who come for a coffee end up indulging in their delightful breakfast options, from soft idlis to crispy dosas. Spread over 850 sq. ft., The Nachiyar Café maintains the highest standards of cleanliness. Understanding that overburdened staff can compromise quality, the café employs 40 dedicated team members to ensure efficiency and excellence.

Awards & Accolades

Bombaat Bhojana Award – 2023 by celebrity chef Sihi Kahi Chandru
Times of India Award – 2024 by the Times Group
Food Connoisseurs India Award – 2024 & 2025
For an unforgettable culinary experience, visit The Nachiyar Café today!

Expanding Horizons – New Jayanagar Branch Coming Soon

With a dream to expand across northern states, Prakash is all set to launch another branch of The Nachiyar Café near the National College Metro Station in Jayanagar this year.

A Culinary Blend of Karnataka and Tamil Nadu

Nestled in the spacious BDA Complex of Rajarajeshwari Nagar, this café is a haven for South Indian cuisine enthusiasts. Despite being a self-service establishment, the café is always bustling with customers. What makes it stand out is the fusion of Karnataka and Tamil Nadu-style delicacies prepared by expert chefs from both states. Some of the must-try specialties include Tamil Nadu-style Ven Pongal, Jaggery Pongal, Podi Idli, crispy Dosas, Ghee Masala Dosa, Tomato Chutney, and the all-time favorite Sambar. And, of course, no meal is complete without their irresistible filter coffee, renowned for its rich aroma and authentic taste.

G. Prakash,
The Nachiyar Café

Timings to Savor Every Bite

Breakfast: 7:00 AM – 12:00 PM
Lunch: 12:00 PM – 4:00 PM
Evening Snacks & Dinner: 4:00 PM – 10:30 PM (Weekdays), until 11:00 PM (Weekends)

A Journey Fuelled by Passion

Born and raised in Bengaluru, Prakash's journey in the hospitality industry began with his experience at an IT-hotel firm. His passion for the food business led to the inception of The Nachiyar Café. His father, Gunasekaran, was a railway employee, and Prakash initially ventured into the restaurant industry by acquiring franchises of 'Sindhoor Café' in Indiranagar and Whitefield. The knowledge and experience gained from these ventures paved the way for his very own brand – The Nachiyar Café. In addition to the food business, he is also actively involved in the polymer industry.

LOCATION:
BDA Complex, Halahalli, Rajarajeshwari Nagar, Bengaluru.
CONTACT:
Prakash G, The Nachiyar Café

real estate

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MAGADI Road: 1 ACER Industrial Converted Land Seegehalli Nr Nice Road. Sarjapur Road: 2 ACER Resi. Land Nr Azim Premji Uni. M: 9035618199

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SALE 60x90 Residential Old Duplex House. Near Manjunatha Swamy Temple, Banashankari 2nd Stage Galaxy Properties: 98867 79434.

BANASHANKARI 6th Stage, 9th Block, BDA Site 30x40sft, West Facing, Park attached, Rs.1.08 Crore. Contact Owner 98452 59332

READY to move luxury 3bhk 1750sft 2.45 Cr & 2000 sft 2.80Cr, E-Khatha flats for Sale @ BSK 2nd stg near BDA complex. No Brokers. 9741868566

BANNERGHATTA ROAD

COMM Site 2450 sft. for sale in doddakammanahalli road, Valmark Amoda off bannerghatta road,9008012726, Agent Excuse

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INDEPENDENT 4BHK House for sale in SK garden Land area : 880sq ft, built up : 2900sq ft with 2 car parks and a maids room. Price 1.7cr slightly negotiable Contact - 8951593989.

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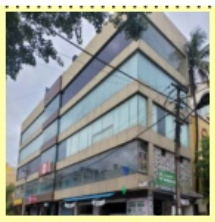
CHAMARAJPET



SALE CHAMRAJPET Commrcl Bldng 18,000 Sft, Rental income 7.5 Lacs, Sale Price 12.50 Crs. Call: 89713-79031/ 96111-99900

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FOR SALE : Jayanagar 8th Block - Premium 3 BHK 2100 Sqft Flat Under Construction, Price 2.65 Cr. Call : 96630 20180 / 96630 52922.

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FOR Sale BDA allotted and BDA auction @ Kempegowda Layout Near to Chalagatta metro station Mysore road. 30x40, 40x60, 50x80 and 15000sqft Corner plot available. Contact: 9916592400

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FOR Sale 40x61 South Facing Site in NGEF Lyt Mallathahalli, Nagarbhavi. Price 15000/- Sqft Ct: 8088109145 / 8971230490.

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SREERAMPURA: BRAND New Two BHK House For Sale. Five minitue from Sreeram pura metro station. Architect Designed 100% Vastu.750 sft. Rs.80 Lakh Call: 91483 77941

ESTATE & PROPERTIES

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FOR SALE

BANGALORE

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SITES @MYSORE Fully Completed Layout. Pay Rs.4.50 Lakhs, Buy 30x40 site, balance HDFC Bank loan,Dtcp,Akhata,RERA layout facing state Highway.Near HD Kote Road, 15 Min: Palace/ Railway Station. GSS: 9845287802

SITES @MYSORE Fully Completed Layout. Pay Rs.4.50 Lakhs, Buy 30x40 site, balance HDFC Bank loan,Dtcp,Akhata,RERA layout facing state Highway.Near HD Kote Road, 15 Min: Palace/ Railway Station. GSS: 9845287802

SITE FOR SALE 50×60 WEST FACING IN SARASWATHI PURAM MYSORE. EXCELLENT LOCATION WITH 50FT ROAD PLEASE CONTACT 9164567246

PROPERTY ANCILLARIES

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SINGAPORE MALAYSIA THAILAND 11 DAYS
Apr: 20. May:19 June: 7
BANGKOK PATTAYA 5 DAYS April:27 May: 26 June; 13
ANDAMAN 6 DAYS April: 11 May: 8
SRI LANKA 7 DAYS April: 16 May: 13
BHUTAN 8 DAYS May: 8
NEPAL 7 DAYS May: 20
VIETNAM 8 DAYS May: 8
BALI 6 DAYS May: 3

Making a comeback

Genelia D'Souza made a triumphant return to acting with her Marathi debut film Ved, alongside her husband, Riteish Deshmukh. However, the journey back to the screen wasn't easy for the actor, who recently revealed that she was discouraged from making a comeback after a decade-long sabbatical.

Speaking at Elle Impact's panel discussion on women empowerment, Genelia shared her perspective on success, failure, and her return to films. "It's a part of our life. I feel we hype our success too much and stress a bit too much on failure, whereas the impact and intent of your daily life are what truly matter. Being an actor who has worked in six languages, and someone who took a break because I was having babies, I remember people telling me, 'Oh, you want to come back to films after 10 years? It won't work,' but my comeback film became a cult hit. We shouldn't listen to people."

During her hiatus, Genelia focused on her personal growth and her children. **–ETimes**

Family audiences happy with Manada Kadalu: Gangadhar

The much-awaited Kannada movie Manada Kadalu was released on Friday and is being screened at 65 multiplexes and 55 single screen theaters across the state. According to G Gangadhar, executive producer, the movie is gaining momentum and is being received well by family audiences.

"I got good feedback from movie-goers. Family audiences, especially parents, are very happy with the climax of the movie. They said the climax of Manada Kadalu is unique and very useful for the current generation who ignore their responsibilities when they fall in love. The parents said the director Yogaraj Bhat has conveyed a message to the youth on the importance of focusing on their dreams of becoming somebody in society rather than wasting time in the name of love. In the climax, the hero and heroines decide to focus on their goals," said Gangadhar.

He said that he has been receiving phone calls from audiences on the movie.

E Gangadhar (right) with E Krishnappa

"We are contemplating releasing the movie abroad. As of now, we did not release it in neighbouring states," he said.

The movie Manada Kadalu is bankrolled by E Krishnappa under the EK Entertainers Pictures banner. The movie is helmed by Yogaraj Bhat. "We expect more people to watch this movie at theaters after Ugadi," he said.

Your Connect

PRIME Office space 100 seater plug & play 5 cabins, confe rence & server room, pantry, 2 bathroom, at Koramangala 5th block contact : 98806 60665.

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2650 SQFT Fully Furnished Office Space Available for Rent @ ALI ASKER ROAD. Ideal for businesses, startups & professionals.100% power backup with water storage , 24/7 security, 2 lift cctv, ample parking for 2 & 4 wheelers. For further details contact Divya - 9886002384

with Garden and Labour Quarters for RENT at Chikkagubbi. Suitable for Company guest houses too. CALL: 9980163810

PROPERTY INVESTMENT

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TO LET

SOUTH INDIA

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jobs

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INFOMATICS SCHOOL & COLLEGE, Rajanukunte, B'lore - 64 is hiring Teachers across subjects - Pre primary, CS/Robotics, PE, Science, Maths & Commerce. Whatsapp resume to 7760729861 or email to hr@infomaticsnps.in

SRI KK EDUCATION CENTRE
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Qualification: NTT, MTT, B.Ed/M.Ed with minimum 3 years of experience in CBSE/ICSE Board .

Email: srikkec@gmail.com
Ph: 9886535292

LEGAL

ADVOCATE

WANTED ADVOCATE For M/s. Kasturi Associates, Basavangudi, Salary based, Mini. 5 yrs Experience, age limit below 40yrs only: 8722555300/ 9916074831

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URGENT-REQUIRED Sales Person for fabrication works Two wheeler must, Salary + Incentive @ Byrathi main road. Contact : 99805 55164.

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1. Purchase/Store Executive.
2. Marketing Executive.
3. ITI/Diploma Engineers.
4. Quality In charge.

personal

CHANGE OF NAME

I, GOVARDHANA NATAKALA S/o Radha Chetty Natakala, R/at No.122, 2nd Floor, 27th Cross, Jayanagar, 7th Block, Bengaluru- 560070 have changed my name to GOVARDHAN NATAKALA vide affidavit dated: 28/3/2025 before Notary V.Rajashekhara Bangalore.

I, NOORUL HASSAN R/a25/1-2 Ground Flr Bore Bank Road Benson Town Bengaluru-46 I, have Changed my minor Son name MOHAMMED SHURAIM HASAN to MOHAMMED SHURAIM HASSAN, Vide affidavit, dated 28/03/2025 Sworn before Notary: G Dayananda. Bangalore-

I, Swathi Lakshminaranayana R/o 194D, Shreya serenity, Nanda Kumar layout, Arehalli, Bengaluru 560061 have changed my name to Swathi Lakshminaryana Affidavit Dt.29/03/2025 notary Harisha G, B'luru

I, Hashna Shihas Hassan D/o, Abdul Azeez R/o 201, Crescent Luxuria, 2nd A Main Rd, Kasturi Nagar, Bangalore, 560043 have changed my name to Hashna Azeez for all purposes.

I, Prabhu S/o Ningappa Myageri R/O No 171,Behind Cariappa Park, Univercity Layout, 5th Stage, Rajarajeshwari Nagar, B'luru 560098 have changed my name to Prabhu Ningappa Myageri .

I Kale Lila W/o Major Ganesh Kale R/a Flat No.10126, Tower-10, Prestige Lakeside Habitat, Gunjur, Bengaluru-560087, have changed my name to Leela Kale for future purpose

LOST & FOUND

I, S Mahadeva residing at No 47 2nd cross Patel Kempaiah layout,Bangalore 560057. I have lost my sale deed bearing document no.04096/2012-2013 & 08872/2017-2018 at Dasarahalli Bus Stop on 05/03/2025. If anybody found please hand over to the nearest police station or above mentioned address or contact 9880263832

LOST: This is to inform General public that I, M.N Thammaiah, S/o late Neelan jegowda, 247/1, Pyale, Boregow dara Street, Madhuvina Kodi, Village & Post, K.R Pete Taluk, Mandya-571605 have lost my Original Property documents (Sale Deed) Documents No. 10375/13-14, CD No.YAND530, in Registered date is 27.01.2014 while travelling in Auto riksha on 28.03.2025 at 8:00 AM for Summanahalli Circle, Bangalore. Regarding this we have given a police complaint (Lost Report: 1543333/2025). If anybody found please contact 9591964299 or handover to the nearest police station.

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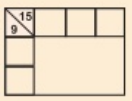
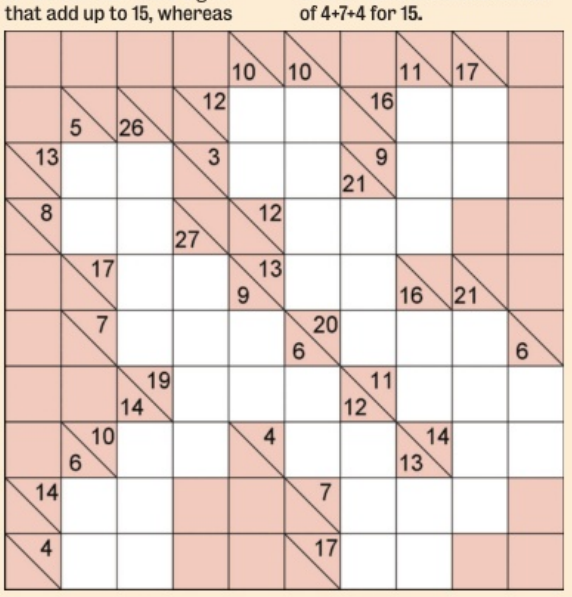
Kakuro

The numbers in the grey squares refer to the sums of the digits that you must fill into the empty spaces directly below or to the right of the grey square containing the number. For instance, in the given example, the 3 boxes horizontally next to 15 must contain 3 digits that add up to 15, whereas

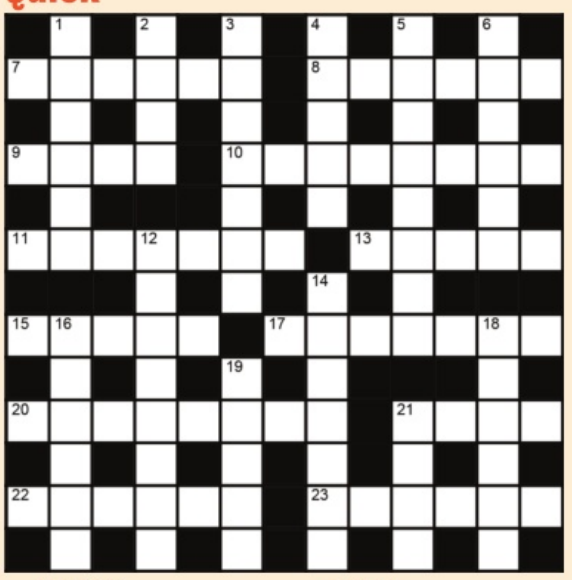


for 9, it is the 2 boxes placed vertically under it that must add up to 9. No zeros are used here, only the digits 1 through 9.

Note: A digit cannot appear more than once in any particular digit combination. For instance, in the example, we cannot have the combination of 4+7+4 for 15.



Quick



ACROSS

7 __ ___ the Good Book : a way of quoting the Holy Bible? (2,4)
8 Resounded (6)
9 Horse's hair (4)
10 Golf trophy–"Cry prude" anagram? (5,3)
11 At one __ ___ : bewildered or perplexed (4,3)
13 Of better quality; more excellent (5)
15 Customary (5)
17 Naval escort ship (7)
20 50 kms from Bangalore, this area is a favourite for rock climbers (8)
21 A large umbrella (4)
22 Long loose dress (6)
23 More friendly, informally speaking? (6)

DOWN

1 Mogadishu native (6)
2 Hollywood star ___ Gyllenhaal (4)
3 Empress of Russia in the days gone by (7)
4 Rather disreputable (5)
5 Sounding like a bird? (8)
6 Insipid (6)
12 Become still and stale (8)
14 Ancient Roman or Greek galleys (7)
16 Sacred Egyptian beetle (6)
18 Wood (6)
19 Representative (5)
21 Obtains or procures (4)

Quoteuncode

This puzzle is a substitution cipher in which one letter stands for another. If you think that Q equals C, it will equal C throughout the puzzle. Single letters, short words and words using an apostrophe give you clues to locating vowels. Solution is by trial and error.

Today's CLUE: J EQUALS O

VG'D POHOK GJJ IBGO–POHOK GJJ IBGO GJ DGBKG JHOK, PO-HOK GJJ IBGO GJ MO QBEEZ.

Linemaro

You must be the North Star, because the light around you guided me here

Mindchow

Those who are at war with others are not at peace with themselves

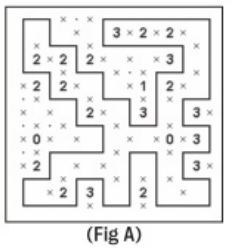
Joke of the day

Ranjit Udurawana, a Sri Lankan, went to a bar in New York. Man on his right said, "Johnny Walker single." Man on his left said, "Peter Scot single." Udurawana said, "Ranjit Udurawana married."

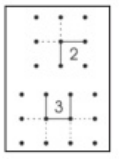
Loop

Rules

» Connect adjacent dots with vertical or horizontal lines, creating a single loop (Fig A). » Crossovers or branches are not allowed (As shown by dotted lines in Fig B). » Numbers in the puzzle indicate the number of lines that should surround it, while empty cells may be surrounded by any number of lines. » You can't draw lines around zeros. » Each puzzle has just one unique solution.



(Fig A)



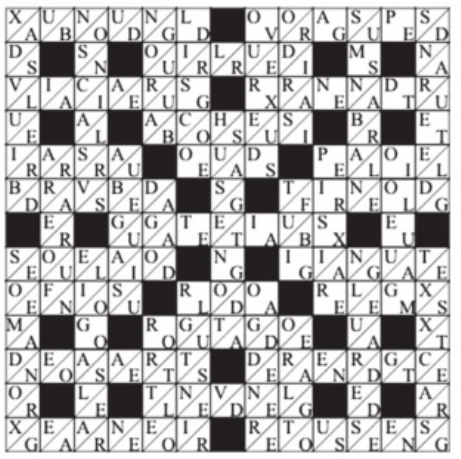
(Fig B) Not Allowed

How to begin:

Example (Fig A) – Begin with the zero next to 3. Since no lines can be drawn around zero, mark crosses around it, as shown. Now there is a cross in one space around 3. So we know the three lines of 3 can only be drawn in the remaining three spaces. Next, these lines can only be extended in one direction each. Continue, using the same logic.

Hints: Keep eliminating possibilities by marking crosses in spaces between dots where a line isn't possible, i.e., if you have already completed required lines or where a line extension may create a branch or cause a dead-end (Fig B)

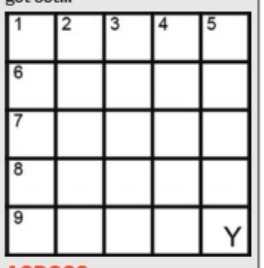
Strikeout



This crossword has no clues and the answer is there waiting for you. All you have to do is find it in each square. You have a choice of two letters, one of which you must strike out. If you choose correctly, you will be left with a grid that contains real words.

Fast five

How long do you think it will take you to unscramble the ten words shown below and fit them correctly into the grid in the order given one letter has already been entered to get you started? on your marks, get set...



ACROSS

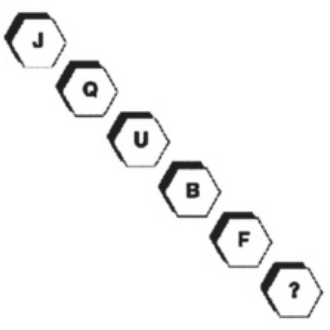
1 Tap ad; 6 I tree; 7 Booes; 8 T culm; 9 Y gale

DOWN

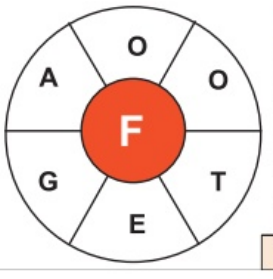
1 Amora; 2 Budge; 3 To all; 4 Cee Pl; 5 Et sty

Mensapuzzle

Which letter completes the puzzle?



Bull's eye



How many words of four or more letters can you make from the letters shown? Every word must contain the central letter. There should be one seven-letter word. British English Dictionary is used as a reference.

04 Average; 05 Good; 06 Outstanding

SudokuChallenge

2	9	8				7	4	6
		7				3		
3				4				9
		1	4		5	8		
				2				
		2	6		9	1		
8				6				2
		3				6		
4	2	6				5	3	8

To solve a Sudoku puzzle, every digit from one to nine must appear in each of the nine vertical columns, in each of the nine horizontal rows and in each of the nine boxes.

Gofigure

Place the four numbers in the first, third, fifth, and seventh boxes and whatever operators you care to use in the second, fourth, and sixth boxes in the correct order to get the answer. Use the numbers only once.

Easy = 7
3 5 7 8

Medium = 39
3 3 3 7

Hard = 30
5 7 8 9

HOCUS-FOCUS

BY HENRY BOLTINOFF

Find at least six differences in details between panels.

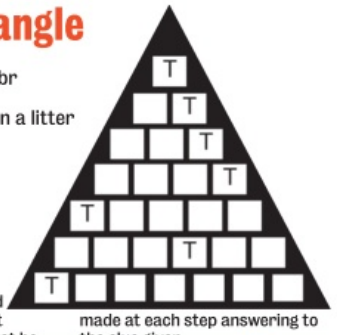
Differences: 1. Woman's foot is moved. 2. Cap is different. 3. Fence is not as wide. 4. Sweater is different. 5. Window is different. 6. Hand is moved.

Riddler

Can you tell me what word goes in front of all of these words? river belly stone pages

Alpha triangle

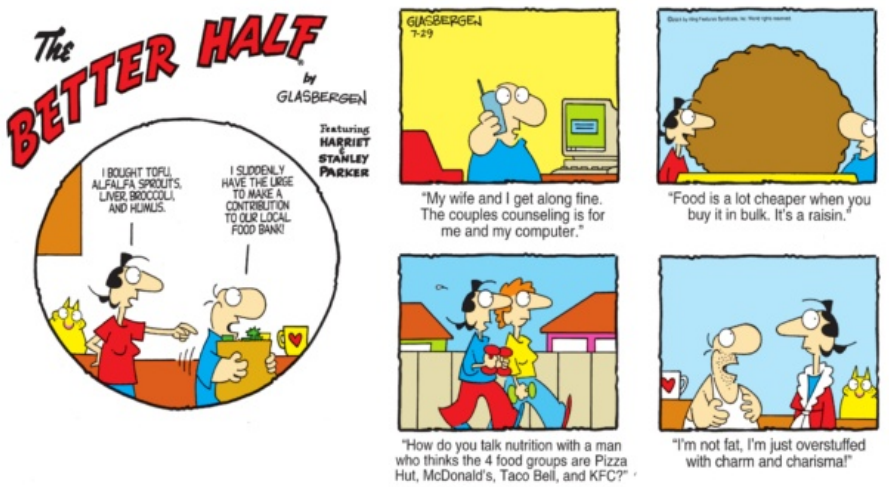
1 Terabyte
2 Universal time abbr
3 Enthusiast
4 The smallest one in a litter
5 Radio part
6 Shikari
7 Stormy peal

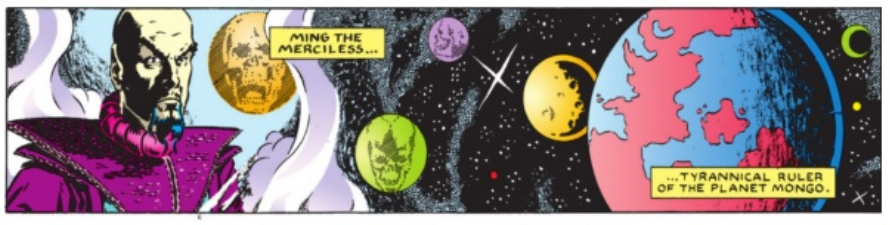


Beginning at the top move towards the bottom seven-letter word by adding a letter at each step and rearranging. A correct and different word must be made at each step answering to the clue given.

DIFFICULT TO SOLVE? FIND THESE SOLUTIONS ON THE NEXT PAGE

COMICS





WHAT YOUR STARS SAY TODAY

Aries Mar 21 – Apr 20
Today brings financial stability. You may benefit from past investments and gain better control over unnecessary expenses, boosting your savings. Lovebirds should communicate politely with their partners to avoid conflicts.

Taurus Apr 21 – May 20
Blessed by the moon, you have high energy and vitality today. Work will be enjoyable, and romantic moments with your spouse may enhance family harmony. You may plan a new project, and your attention to detail will help in designing its structure. Job seekers may find good opportunities. Lovebirds should avoid pointless discussions.

Gemini May 21 – Jun 21
You may feel disappointed today. Be mindful of your words, as arrogance may lead to losses or conflicts. Lovebirds should communicate carefully to maintain harmony in their relationships.

Cancer Jun 22 – July 23
Blessed by the moon, new sources of income may open up. Past investments could start yielding profits, improving financial health. Any health concerns related to parents may be resolved. Lovebirds will enjoy their quality moments. Students will do better.

Leo Jul 24 – Aug 23
A happy and productive day lies ahead. Your seniors will appreciate your work, and you may receive a promotion or added responsibilities. Opponents and hidden enemies are under control. Singles and lovebirds may make significant decisions regarding marriage with the support of friends and family.

Virgo Aug 24 – Sep 23
The challenges of the past few days are now under control. Blessed by the moon, you can restart postponed tasks and expect rewards for your hard work. Business gains will boost your finances, and you may spend on art or literature. Travel plans, especially overseas, could be on the horizon.

Libra Sep 24 – Oct 22
You may be busy with family matters today. Exploring additional income sources could lead to financial gains. Interest in the arts, cinema, or glamour may spark your creativity. Lovebirds will have clarity in their relationships, and students can focus on career goals.

Scorpio Oct 23 – Nov 22
Health concerns might trouble you today, affecting both work and family life. Spouse's health could also be a concern, testing your patience. Avoid making investments in new ventures, as losses may occur. Students should focus on their studies rather than distractions.

Sagittarius Nov 23 – Dec 22
A positive day blessed by the moon. Health is improving, and old ailments may be cured. Stuck financial matters may now be resolved. You may also consider applying for a loan to buy luxury items.

Capricorn Dec 23 – Jan 20
You may feel dull and lethargic today, leading to carelessness at work. Impatience could bring negative results. Concerns about your spouse and children's health may upset you. Avoid investing in assets today. Lovebirds should steer clear of family-related arguments.

Aquarius Jan 21 – Feb 19
You may sense negative energy around you, causing unhappiness. Avoid unnecessary investments today. Friends may not be as supportive as expected, so set realistic expectations to prevent disappointment. Trust your intuition before making any important decisions.

Pisces Feb 20 – Mar 20
With strong support from subordinates, you may successfully implement business plans today. Social gatherings and family events may expand your network. A short business trip could bring future benefits.

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SOLUTIONS

SOLVE IN 1M
20 × 2/1 × 1/4 = 40/1 × 1/4 = 40/4 = 10

BULL'S EYE
afoot, fate, feat, foot, FOOTAGE, goof

FAST FIVE

A	D	A	P	T
R	E	T	I	E
O	B	O	E	S
M	U	L	C	T
A	G	L	E	Y

RIDDLER Yellow

STRIKE OUT

G	A	R	N	E	R	R	O	U	S	E	S			
O		E		L	E	V	E	L		E		R		
D	E	S	E	R	T		D	R	E	D	G	E		
A		O		O	U	T	D	O		A		T		
E	N	O	S		L	O	O		E	L	M	S		
S	O	L	I	D		N		G	I	G	U	E		
R		G	A	T	E	A	U	X		E				
B	A	S	E	D		G		F	I	E	L	D		
R	A	R	A		O	U	D		P	L	I	E		
E		A		A	C	H	E	S		B		T		
V	I	C	A	R	S		X	A	N	A	D	U		
A	B	O	U	N	D		V	O	G	U	E	S		

QUICK

B		E		T		E	S		R					
K	A	F	T	A	N		M	A	T	I	E	R		
		A		E				E		B				
R	A	M	N	A	G	A	R		G	A	M	P		
		C		G		A		I						
U	S	U	A	L		F	R	I	G	A	T	E		
		T		A				N						
W	I	T	S	E	N	D		F	I	N	E	R		
		L				I		P						
M	A	N	E		R	Y	D	E	R	C	U	P		
	M		K		A		E		I		J			
S	O	S	A	V	S		E	C	H	O	E	D		
S		J		T		S		C		J				

MENSA PUZZLE
M. As you move down the line of letters, alphabetical values increase by 7, then 4, then 7 etc.

QUOTE UNCODE
It's never too late – never too late to start over, never too late to be happy.

SUDOKU

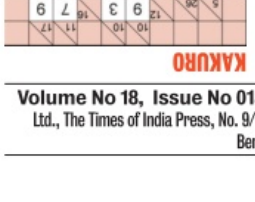
2	9	8	3	5	1	7	4	6
6	4	7	8	9	2	3	5	1
3	1	5	7	4	6	2	8	9
9	6	1	4	7	5	8	2	3
7	3	4	1	2	8	9	6	5
5	8	2	6	3	9	1	7	4
8	7	9	5	6	3	4	1	2
1	5	3	2	8	4	6	9	7
4	2	6	9	1	7	5	3	8

ALPHA TRIANGLE
T, UT, NUT, HUNT, TUNER, HUNTER, THUNDER.

GO FIGURE
Easy
7 – 5 + 8 – 3 = 7
Medium
7 + 3 + 3 x 3 = 39
Hard
5 x 9 – 7 – 8 = 30

LOOP

KAKURO



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